

# THE NATIONAL *Provisioner*

MAY 29, 1954

Leading Publication in the Meat Packing and Allied Industries Since 1891

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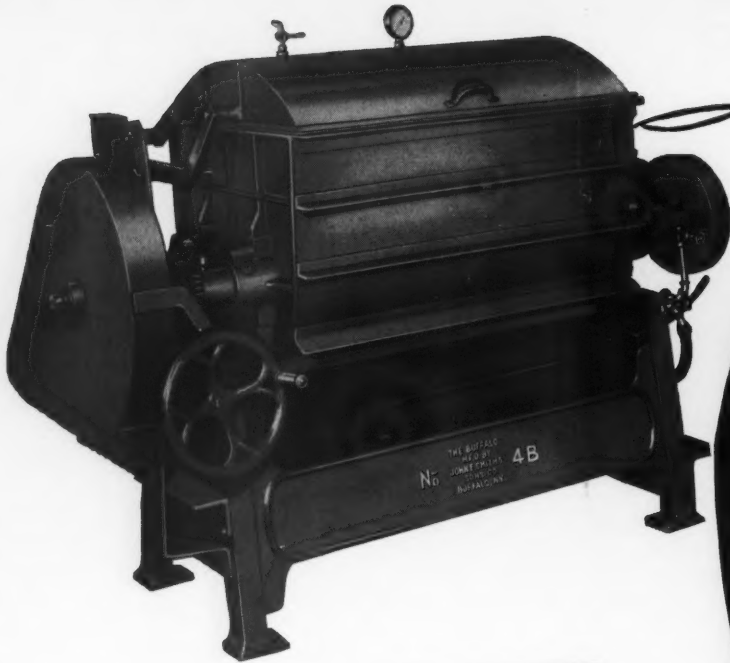


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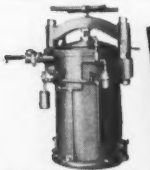
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# Buffalo

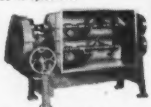
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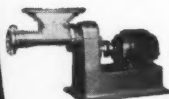
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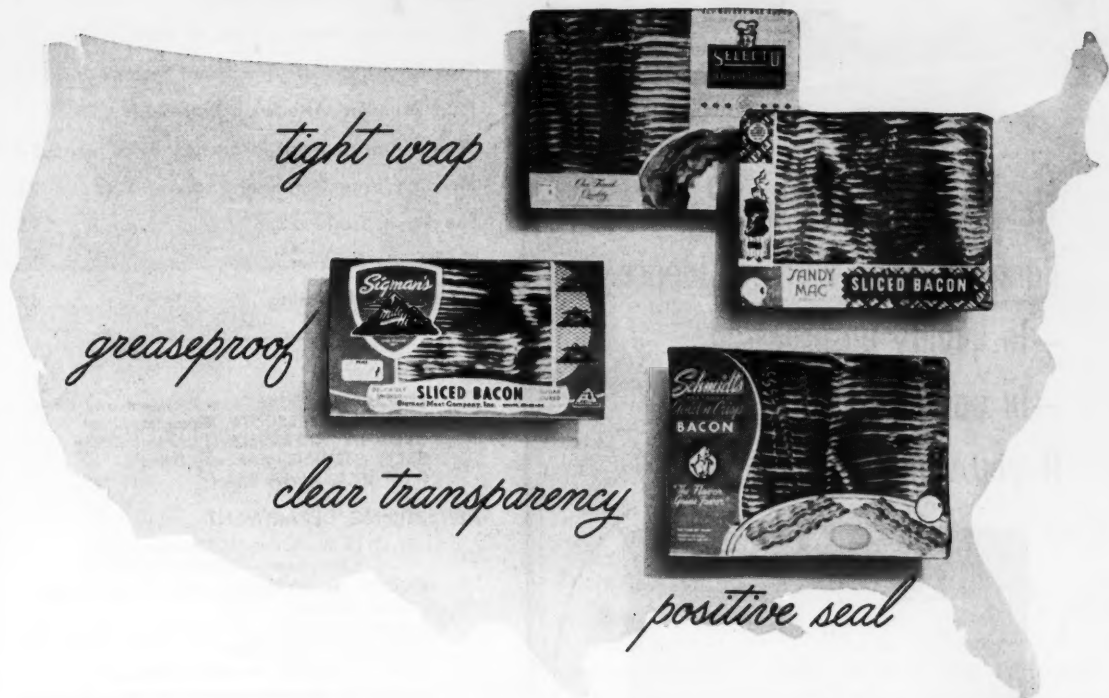
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MAY

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And with all these advantages, PLIOFILM costs less than other films. No other film yields so much protection per pound. The Goodyear Packaging Engineer can help you design a PLIOFILM wrap that's tailor-made for your problem. Write him at Goodyear, Pliofilm Dept. Q-6419A, Akron 16, Ohio.



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3-way protection against air, moisture, liquids

Plioilm, a rubber hydrochloride—T. M. The Goodyear Tire & Rubber Company, Akron, Ohio

We think you'll like THE GOODYEAR TELEVISION PLAYHOUSE—every other Sunday—NBC TV Network



This means—You buy  
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 If you want the best . . . buy



200 lb. drum Black Pepper

**McCORMICK & CO. INC., Baltimore 2, Maryland**  
**World's Largest Spice and Extract House**

# THE NATIONAL *Provisioner*

VOLUME 130

MAY 29, 1954

NUMBER 22

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THE NATIONAL PROVISIONER  
 DAILY MARKET SERVICE  
 ANNUAL MEAT PACKERS GUIDE

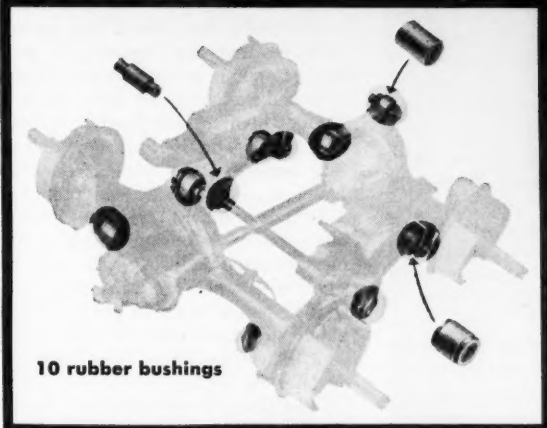
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## of the 6-wheel field



10 rubber bushings

**Most advanced bogie in the 6-wheel field**—bar none! That's the word for the new INTERNATIONAL bogie, here shown on the famous INTERNATIONAL "twist course." It features (inset) exclusive new straddle-mounted torque arm design. New lubrication-eliminating, shock-reducing rubber bushings. New, easier-serviced, protected air brake cylinder unit. Only INTERNATIONAL has it. Compare!

**INTERNATIONAL Trucks** have been sales leader in the 6-wheel field for 19 straight years . . . because of such extra-efficiency features as the power divider and third differential . . . because of low operating and maintenance costs in both bogie and truck provided by traditional INTERNATIONAL quality and extra-tough, truck-engineered components.

Today, INTERNATIONAL 6-wheel trucks are still champions, with a *new* bogie design that provides

unmatched ruggedness—further cuts costs—further lengthens axle and truck life.

INTERNATIONAL and only INTERNATIONAL gives you *all* these advanced bogie features, plus a range of models for every 6-wheel need. See your nearby Dealer or Branch for full facts and the complete INTERNATIONAL money-saving story. Time payments arranged.

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All heavy-duty engineered, with wheelbases, transmission and axle ratios for every need. Engines from 130 to 356 h.p. Choice of gasoline or LPG power. Diesel engines available in models with GVW ratings of 30,000 lbs. and over. A part of America's most complete truck line—175 basic models, from ½-ton pickups to 90,000 lbs. GVW off-highway models.



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We mean the kind of treatment some packers give their Franks and Wieners!

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Order a 100-lb. drum—and with it we'll ship you, free, 25 pounds—all charges prepaid. Try it, test it, sample it. If it's not the best Wiener Seasoning you've ever used, return the 100 pounds—freight collect—and we'll cancel the charge. The 25-lb. drum is yours, free. How can you lose? Order now!



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VERMILION, OHIO

## LETTERS

*A veteran packer asks why management permits below-cost selling. (It should be noted that the last paragraph of the editorial he cites declared: "It is management's responsibility to tell the staff 'how' the job should be done, and to furnish the drive for its accomplishment against all obstacles.")*

Editor THE NATIONAL PROVISIONER:

I wish to comment on your editorial in the PROVISIONER of April 24 entitled "Not Why—But How?"

This article not only applies to the meat packing business today, but it has applied more or less for the past 50 years which is the length of time I have served in the industry. However, it seems the situation has grown worse during the past few years.

The time has come for the meat packing industry, as an industry, to do something about it. If it were not within the jurisdiction of the industry to correct present conditions I would not say this, but it is within the power of the industry, in my opinion, and the management of this industry is responsible. So I cannot agree with the last paragraph in your article which reads:

"No matter how gifted and able it may be, management alone cannot make the additional profits which are so urgently needed. Those profits must come from greater effectiveness in the efforts of all who buy, slaughter, dress, chill, cure, process and sell the products of the packinghouse, and from more efficient utilization of the tools of plant and equipment the stockholders have furnished."

It is my opinion that the real trouble is within the management in permitting product to be sold under cost.

During the past several years many smoked meats have been sold by many meat packers at prices below cost to them and when you take a department as large as the provision department, or the smoked meat department, and disregard the principle of showing a profit, how under the sun is a packer to show a satisfactory statement on earnings at the end of his year? There are too many products involved here to enumerate.

For illustration, I am enclosing two advertisements which appeared in one of our Albany papers under date of May 16. You will notice a product known as Daisies being sold at 69¢ retail. Now there is no packer under the sun who can take a cellar

trim boston butt, retrim, cure, smoke, wrap in Cryovac, box it, then ship it East and sell it at a price that it can be retailed at 69¢. I am sending these "ads" to substantiate my contention. (See reproduction below.)

It is for this reason I do not agree with the article that the responsibility is not within the province of management to correct, for this is the function of management and has little or no bearing on slaughtering or processing, provided the plant operations are sound. There has been much

**"GOLDEN SMOKED"**  
**DAISIES 69**  
TENDER, LEAN, MEATY... 1½ to 3 LBS. EACH

improvement in plant operations over the past years that has reduced costs, only to have this reduction thrown away through poor merchandising.

No doubt there are a few packers who feel they can continue the practice of selling product promiscuously and make enough on other lines to enable them to still show a satisfactory profit. This is downright dishonesty because many packers may not have allied lines they can profit on.

It is a shame to see the tremendous volume of business done by the meat packing industry with such insignificant profits as have been realized in recent years. A packer might better stop operating while he is solvent than to be forced into bankruptcy later by selling product at prices less than cost. Now when I say "cost," I refer to all costs connected with the processing and sale of the product, and if any packer tries to operate in this business without first finding actual cost of the merchandise he has to sell, then he does not belong in the meat packing business.

So when you say in your article, "No matter how gifted and able it may be, management alone cannot make the additional profits which are so urgently needed,"—this is the part with which I do not agree. Management alone is responsible.

W. C. Codling,  
Tobin Packing Co.

*The benefits of animal disease eradication are almost incalculable.*

Editor THE NATIONAL PROVISIONER:

The meat packing industry took such an active part in financing the educational and promotional activities of the National Campaign to Eradicate Tuberculosis in Livestock,

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it has occurred to me that you might wish to publish the enclosed statement. The data in this statement are authentic, in that they were obtained from the records of the U. S. Division of Meat Inspection and the U. S. Department of Public Health.

In 1918, one year after the start of the National Campaign to Eradicate Tuberculosis in livestock, there were 134,143 breeding cattle tuberculin-tested in the United States, of which number 6,554, or 4.88 per cent reacted. As the number tested increased each year with larger appropriations, the percentage reacting decreased. The U. S. Bureau of Animal Industry reports that of 9,959,490 cattle tested in the fiscal year of 1953, only 10,955, or .11 per cent reacted, a decrease of 97 per cent from the 1918 frequency.

What have been the results of this repeated testing of all breeding and dairy cattle in the United States, slaughtering the reactors and disinfecting the premises where found? U. S. meat inspection records show that of 15,204,998 cattle, exclusive of reactors, slaughtered under federal inspection in the U. S. during the fiscal year ended June 30, 1953, only 1,406 or .009 per cent were retained for tuberculosis and of that number, only 391 or .0025 per cent of the total kill were condemned, as compared with 2.107 per cent retained and .439 per cent condemned in 1917. In proportion to number slaughtered, this means a reduction of over 99 per cent in both since 1917. The two reductions are so close together, we may infer that only the bovine type causes the disease in cattle. In hogs it is entirely different because they are susceptible to both the bovine and avian type, the latter in poultry. Hog retentions have decreased only 57 per cent since 1917, but hog condemnations have decreased 92 per cent in that time.

With the almost complete eradication of tuberculosis from cattle, there has been a marked reduction in the human death rate from this disease. The human death rate from respiratory tuberculosis has dropped from 124 per 100,000 population in 1917 to 14 in 1953, and from non-respiratory tuberculosis, such as glandular, abdominal and bone types, the human death rate has dropped from 22 per 100,000 population in 1917 to one in 1952, a 94 per cent drop.

H. R. Smith

(Retired general manager of National Live Stock Loss Prevention Board)

# NIAGARA "No-Frost"

**SUCCESSFUL  
IN BIG  
INSTALLATIONS**



**PRECOOLING**

2 Niagara Spray Coolers pre-cool 3500 boxes of pears per 24 hours—total storage capacity 40,000 boxes.



**FOOD FREEZING**

Hardening 10,000 gal. of ice cream per day at -30° F.



**FROZEN FOOD STORAGE**

Room 80 ft x 135 ft—Temperature -5° F.

NIAGARA "No-Frost" gives you extra capacity and better operation. It improves quality, especially in foods, where it brings the product to correct temperature faster and holds it without fluctuation. It saves money for you in the cost of power and labor. With Niagara "No-Frost" there is never any "de-frosting" loss of time or temperature rise.

Write for Bulletin 105

## NIAGARA BLOWER COMPANY

Dept. NP, 405 Lexington Ave.  
New York 17, N. Y.

Sales Engineers in Principal Cities  
of U. S. and Canada





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# News and Views

THE NATIONAL

## PROVISIONER

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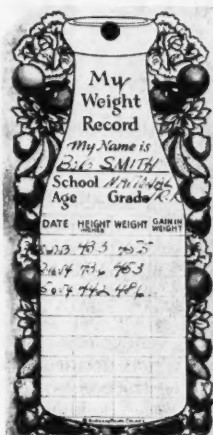
### A Battle That Never Ends

WHILE the meat industry has undoubtedly won greater acceptance of its products and their nutritional values among consumers, doctors and dieticians, there is no reason for complacency. As long as competing foods claim, with some reason or none, that they offer similar or better values, the meat industry must struggle to retain its place.

Take a look at the chart. It was designed by the National Dairy Council and is employed by some schools in reporting to parents the changes in weight and height of their children. Not a single meat product is represented on the milk bottle-shaped record or among the vegetable and fruit foods which frame it. The design implies—to the naive or unthinking parent—that the foods shown are those that contribute most to the growth and good health of the child.

The implication, when measured alongside modern nutritional facts, cannot even be considered a half-truth.

Ignorance about meat's values still exists and deception is used as a tool against the industry and its products. Every meat company should fight them and give its support to the educational work of the National Live Stock and Meat Board and the American Meat Institute.



**The USDA Is Ready** to begin another beef purchasing program this year if it is needed, according to F. E. Mollin, executive secretary of the American National Cattlemen's Association. Mollin said he learned from top officials on Secretary Ezra Taft Benson's staff that the deciding factor will be the weather. If rains in the Southwest continue, there will be a demand to rebuild cattle herds in that area, reducing the number of cows and calves for slaughter. With consumer income remaining high, the present outlook indicates that beef prices will be rather steady for the year, especially for the better grades of beef, it was pointed out. The USDA is planning to call in the Beef Advisory Committee in June or July to help decide at that time whether the government beef purchasing program will be needed.

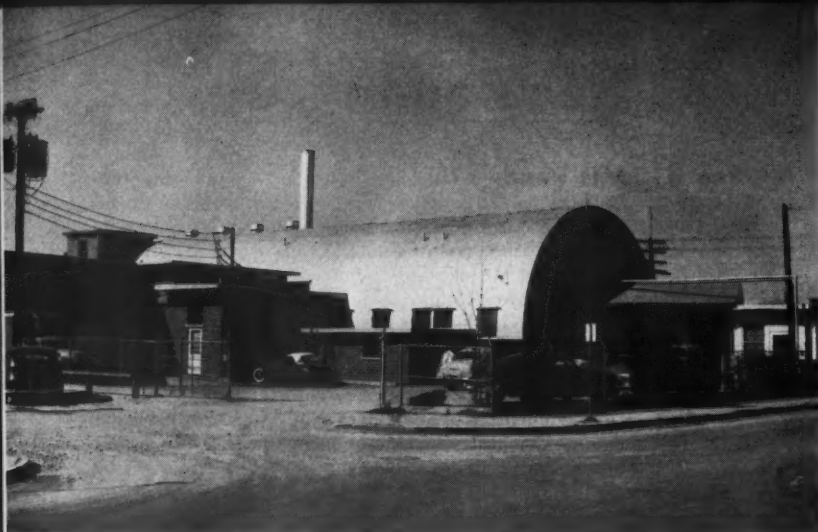
**There's Not Much Time** left to make plans to attend the June 13-16 NIMPA convention, emphasizes John A. Killick, executive secretary, who reports that advance registration is breaking all past records. Members who have not already secured room reservations should get their requests in at once, he advised. Killick said that hospitality room requests are continuing to come in and it appears that the eighth floor of Chicago's Palmer House will be "NIMPA all the way." Complete details on the program, exhibits, hospitality headquarters and other convention activities will appear in THE NATIONAL PROVISIONER of June 5.

**The Guaranteed Annual Wage** is seen as an unsound and impractical method for reaching the goal of steady work and steady pay by a corporation executive in another industry, already faced with that demand. Lemuel R. Boulware, General Electric Co. vice president, speaking at the Chicago Association of Commerce executives forum luncheon this week, said such a guaranteed wage puts a "premium on job stagnation," which would tend to aggravate the very problem which it is claimed to correct.

**Possible Use In Military** rations of bacon cured by new methods was discussed in Chicago this week by the Quartermaster Food and Container Institute for the Armed Services and its civilian research and development advisory committee. Minimum curing time required to assure a satisfactory product for the Armed Services was among specific problems taken up. Definite decisions as to changes or improvement of bacon in military subsistence will not be made until after more detailed studies of the problems involved are completed.

**Russia Has Stepped** up its trade activities in Canada with the purchase of about 8,000,000 lbs. of surplus canned pork from private industry, sources in Montreal disclosed. The price was not revealed but was believed to be in the neighborhood of \$1,500,000. The Kremlin also has boosted its diplomatic forces in Canada with the appointment of a new trade counsellor, Alexander Lobatchev. The surplus canned pork, which resulted from the foot-and-mouth outbreak in 1951 and the temporary closure of the U. S. market, was sold by the government to private industry some months ago at 17c a pound.

**A New State Organization** for meat packers is taking shape in Ohio. Sponsoring firms have scheduled a meeting for 1 p.m. Tuesday, June 1, in the Deshler-Hilton Hotel, Columbus, to implement the newly-organized Ohio Association of Meat Packers.



ADDITIONS TO main quonset-type structure are all masonry construction.



E. K. Melton, jr., plant manager, and E. K. Melton, sr., president, pause for photograph outside sales office.

## Quonset Hut Plant Here to Stay

Melton Provision has transformed its temporary-type structure into a permanent, thriving and inspected slaughterhouse

**T**HE new plant of the Melton Provision Co., San Antonio, Texas, is an example of forward planning that produced orderly growth and conversion from a reasonably small beginning to a federally inspected plant with adequate slaughtering and service facilities. (See article "Melton's Pay-as-you-Go Plant" from THE NATIONAL PROVISIONER of August 19, 1950.)

When the original plant was designed and constructed only a few

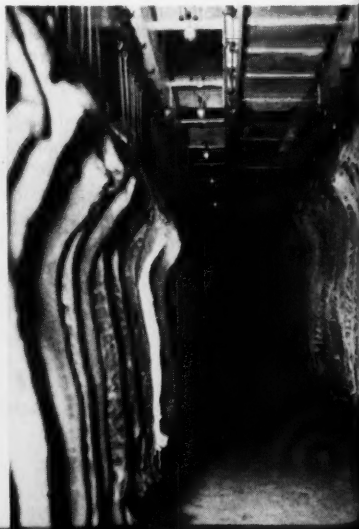
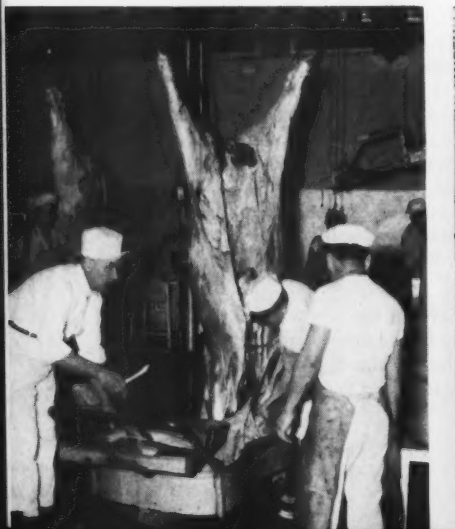
years ago, it was important to the concern's owners that the shortest possible time elapse before the plant began operations, and that flexibility be provided for future growth. Since the concern was new when the original plant was built, no accurate estimates of business possibilities or capacity requirements were possible, but original slaughtering facilities were built around a two-bed killing floor for beef. Sufficient cooler space was provided to handle what seemed

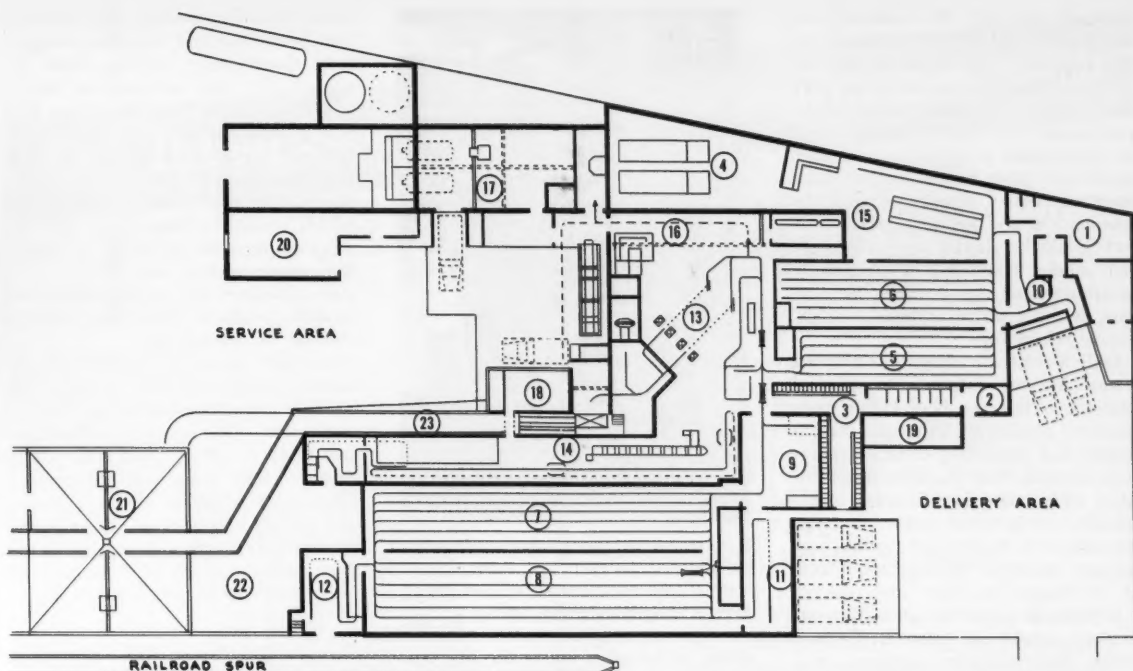
a sensible killing program, a rendering department was provided for handling inedible products, and a portion of the floor space was set aside for office space.

So that the building could be put under cover as rapidly as possible, it was decided to use quonset-type construction with the arched section of the building carried on brick walls. Thus, the quonset building actually became a roof and side walls remained straight, permitting maximum

**ON THE BEEF SIDE**—Inspector, left, checks organs at evisceration point on kill floor. In center photo is space saving beef paunch

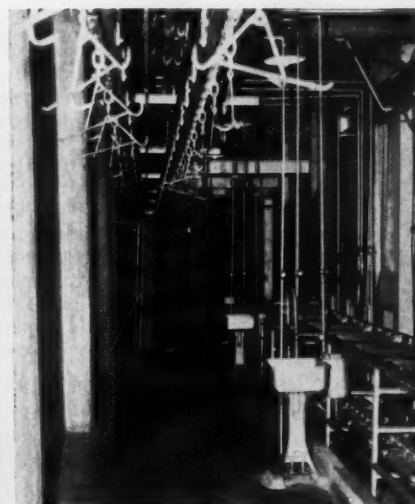
lift that raises paunches to elevated work area, and at right is view of new sales cooler with rails arranged in pairs.





PLAN DRAWING SHOWS LOCATION OF VARIOUS AREAS IN NEWLY REMODELED PLANT. KEY IS AT LEFT.

- 1—General offices
- 2—MIB offices
- 3—Comfort facilities and locker room
- 4—Boiler room
- 5—Chill cooler
- 6—Holding cooler
- 7—Chill cooler
- 8—Holding cooler
- 9—Edible offal cooler
- 10, 11, 12—Loading docks
- 13—Cattle slaughter
- 14—Sheep and goat slaughter
- 15—Boning room
- 16—Corridor
- 17—Inedible rendering
- 18—Hide accumulation
- 19—Sales offices
- 20—Machine shop
- 21—Livestock pens
- 22—Holding pens
- 23—Livestock chute

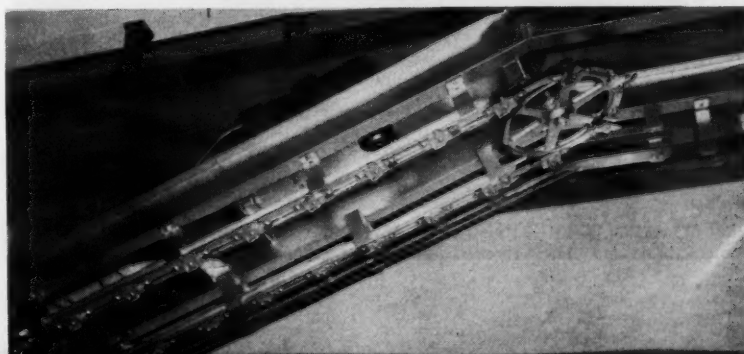


ON THE SHEEP SIDE—Above is breasting loop and transfer area of sheep and goat killing line with bleeding area at rear. At right is evisceration area.

use of the enclosed space. With the exterior shell of the building completed, interior facilities and equipment could be installed and constructed.

In installing the original operating departments and equipment within the main plant building, an exceptionally flexible arrangement resulted from the quonset-type construction. The entire building floor is of concrete on grade. Cooler walls were erected on the floor, "floating" within the building. Since inside walls are

THIS TRAVELING CHAIN elevator is used to raise carcasses from level of cooler rails to rails of elevated car loading dock at rear of plant and rail siding.





not load carrying (the quonset roof bridged the entire plant without inside support) they could be erected in any desired arrangement or position without considering structural requirements. All equipment that is not floor-supported is supported by steel beams and posts erected on the floor. Since supporting structures could be independent and localized, these supports could be shorter and more rigid than under conventional conditions. Rearrangement is possible at any time, without serious difficulty or extensive rebuilding.

Only a relatively short time elapsed before Melton outgrew its original quarters. While the beef killing floor appeared reasonably adequate, the enlarging and expanding of other operations showed that business opportunities were being lost because of insufficient refrigerated space, too much specialization, inadequate loading and shipping facilities. Management elected to enlarge the plant and convert it to federal inspection so additional territory could be served. George Willis, San Antonio architect, was commissioned to prepare plans and specifications for a plant expansion program which now has been completed.

Additions provided a new sales office, sales cooler, chill cooler, offal cooler, rear loading dock, extra front loading dock, dressing room for employees, and complete sheep and goat slaughtering facilities. The old beef kill floor was remodeled and enlarged, as was the original boning room. An inedible dressing room was provided in a separate building. New livestock holding pens were built to increase livestock holding capacity at the plant so that up to 1,000 cattle or 14,000 sheep or goats could be held in plant pens. This holding capacity is in ad-



E. K. Melton, Jr., displays sheep pelt bucket he designed for swift and shorter movement of pelts via overhead rail from pelting area to hide accumulation point.

dition to leased space at the San Antonio stockyards.

Livestock is purchased mainly at the San Antonio Union Stock Yards, with stock also being purchased at auction rings in South and West Texas. Two livestock buyers regularly cover the local markets and weekend auction sales, with the balance of the livestock being bought by order buyers on adjacent markets. Beef kill is varied, ranging from choice cattle to bulls and canners and cutters, with considerable slaughter of light and heavy calves. Average slaughter is 200 head of beef daily, or 2,000 sheep or goats daily. Only one species is slaughtered at a time.

Only minimum change was required on the beef killing floor since

basic federal inspection requirements had been observed when the original beef slaughtering facilities were designed. The floor is somewhat unique in layout since a corner-to-corner flow was required to get proper distances between drop-off to pritch to hoist and dressing rail areas. However, a diagonal arrangement was worked out which conserves floor space, permits proper operation according to inspection requirements, and seems to reduce distances over which edible and inedible products must move through chilling or processing.

Another space conserving arrangement concerns a beef paunch lift which raises paunches to an elevated work area. This setup was designed and worked out by plant officials to conserve floor space and reduce handling since materials drop to hasher and washer and to tripe umbrella and washer after flushing. Space under the paunch working platform is used for paunch truck sterilization and a traffic aisle.

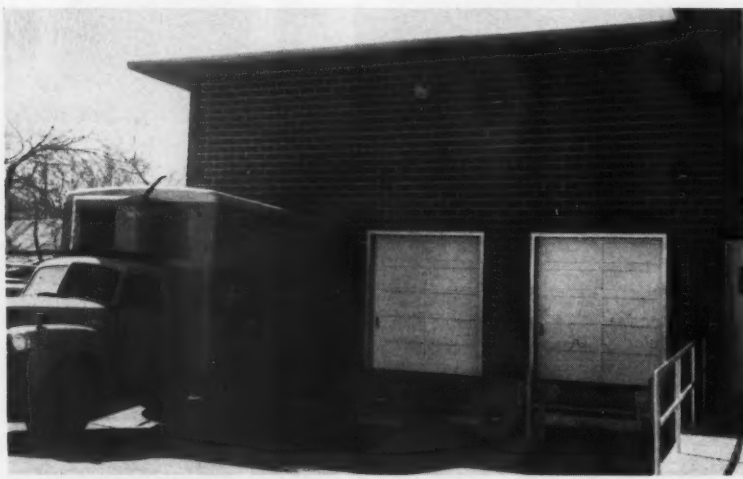
### Straight Line Sheep Kill

Alongside the beef killing floor completely new facilities were added for slaughtering sheep and goats, for which there is heavy demand in the area. This new killing line is arranged in a straight line, coming in at a tangent at the end of the beef kill floor, with carcasses finally moving over common rails into chill room and coolers. From the shackling pen at the far end, which is convenient to outside holding pens, animals move forward from the bleeding area by traveling chain through skinning, breasting, facing, rumping, pelting, washing and evisceration at a steady rate up to 2,000 head per day.

E. K. Melton, Jr., plant manager, designed a sheep pelt bucket for transporting pelts from the pelting area to hide accumulation area. The bucket travels on an overhead rail and can be dumped at delivery end by releasing catches on hanger. The bucket traverses the cattle knocking chute through doors which can be opened when small stock are being slaughtered. This contributes no operating interference since only one species is slaughtered at a time. The distance pelts must be transported is greatly shortened through this arrangement.

Two new coolers were added for holding and selling better grades of cattle, and the original coolers were switched to holding of boning cattle or small stock, or for use as a boning room. A collapsible retained cage is installed in the offal cooler, being brought out for use as required or folded back against the wall when

(Continued on page 29)

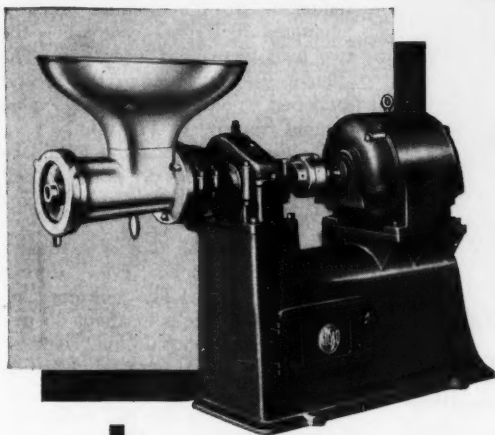


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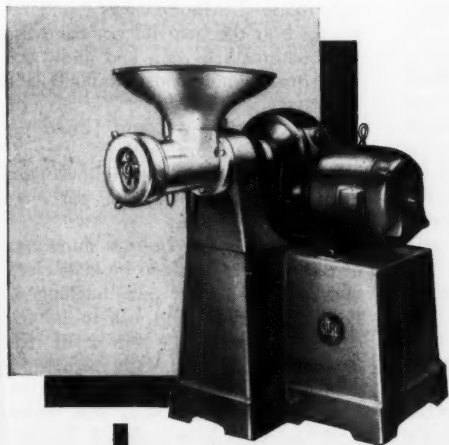


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## For the Small Slaughterer—

# Two Successful Disposal Systems

**T**WO successful methods for dealing with waste from small slaughterhouses were described by R. Rupert Kountz, professor of sanitary engineering, Pennsylvania State College, at the Ninth Industrial Waste Conference sponsored by Purdue University, Lafayette, Ind. D. E. Bloodgood, professor of sanitary engineering at Purdue, was chairman of the conference.

The techniques, sand filtration and chemical treatment, were evolved for the small slaughterer who employs 8 to 12 people, kills on an intermittent pattern and produces about 50 to 60 dressed hogs per day or the equivalent in beef.

The methods treat strictly fresh slaughter waste from which paunch manure is removed. They were not designed for processing of rendering waste in which case the higher percentage of grease would lower their efficiency. Bacterial oxygen demand reduction achieved was 95 per cent with the chemical method and 85 to 95 with the sand filtration technique, Kountz said.

He related that the work conducted by the school of engineering at Pennsylvania State College had as its objective the solution to the immediate problem of finding a simple, inexpensive, non-complicated and low maintenance method of treating the raw wastes from the state of Pennsylvania's small slaughterhouses to bring them under compliance with the state's anti-pollution laws.

Several methods were tried and discarded. For example, the trickling filter method failed to develop sufficient flora to be effective because of intermittent loading. Activated sludge proved too complex for the purposes to be accomplished. Aeration, even of the forced air diffusion type, resulted in only a small B.O.D. reduction. Even anthracite coal beds made of 40 per cent buckwheat coal and sand were tried and found ineffective.

The B.O.D. value of waste from hogs had a value of 1,600 ppm. and from cattle, 2,600 ppm. The waste under study included blood, which most small slaughterers discard.



PROFESSOR KOUNTZ  
*"For the small packinghouse, simple, economical waste treatment."*

In the normal collection of these waste waters from the pilot plant abattoir, they were first run through a wire basket of 1-in. wire mesh screen and then allowed to settle in a collection tank. The speaker recommended that in any actual installation these screens, made of cloth or mesh wire, be placed in multiples to assure their effectiveness as a single screen normally would not be kept clean enough to operate any length of time.

In the sand filtration method, the screened waste then flowed into a holding tank of sufficient capacity to permit orderly loading upon the sand filtration beds in a four-stage fill. The beds had 18 in. of sand (effective size 0.205 mm.) placed on top of 6 in. of crushed stone. The first 3 in. of the stone were sized  $\frac{1}{4}$  to  $\frac{3}{4}$  in. while the top 3 in. were 1 to 3 in. The beds were drained and ventilated to the atmosphere through the walls and the under drains at the gravel layer.

Discharged through a 2-in. pipe, the waste distribution was achieved with a splash plate. Loaded four times per day in intervals of two hours, the sand filtration bed had a rated capacity of 200,000 gals. per day per acre. From the first sand bed the waste was collected in a secondary holding tank from which it was

pumped to the second sand bed filter.

The speaker stated that the B.O.D. reduction in the summer months amounted to 95 per cent when the two beds were used in a series. The effluent discharged from the second sand bed would have a B.O.D. value ranging from 60 to 170 ppm.

Sludge from the first and secondary holding tanks was dried on a bed made from 6 in. of cinders on a porous fill.

Kountz said the unit was equally effective in winter even during freezing weather. The efficiency of the unit would drop to about 85 per cent B.O.D. removal but, barring that, it functioned equally as well. The application of the warm waste water would thaw the bed sufficiently to make it functional.

The speaker noted, however, that single bed recirculating filtration was not effective, as the efficiency dropped to 65 per cent B.O.D. removal and the added power cost made the method unattractive. In a like manner, rotary distribution was found ineffective as the bed did not have the time to breath oxygen and allow the consequently metabolism to take place effectively.

There was no ponding (build up of flow obstructing material) reported in these studies which Kountz attributed to the lack of carbohydrates in the wastes.

The sand beds require a minimum of care. The bed should be kept clear of weeds and the air vents unclogged. Periodically, the sand has to be reconditioned with the top 2 in. removed and replaced with fresh sand which is mixed to about a depth of 8 in. About once a year the entire sand bed should be replaced. Kountz asserted the sand bed did not create an odor nuisance nor attract flies.

**T**HE chemical technique also will give a B.O.D. reduction of 95 per cent on the raw slaughter wastes at a cost of approximately 3 to 5c per hog and 15 to 25c per steer. Kountz said the method is simple and requires no particular technical training to operate, presents no safety

hazards and affords visible results.

The raw waste is first collected in a holding tank and then pumped into a batch tank where the chemicals, a chlorine compound and alum, are added and agitated briefly. The doses used at the test plant were 3 oz. of calcium hypochlorite or 7 oz. of chlorinated lime and 7 to 18 oz. of alum per hog. On steers, the dosage was 17 oz. of calcium hypochlorite or 40 oz. of chlorinated lime and 28 to 56 oz. of alum.

To keep the alum dosage down (alum is used to lower the pH of the waste), plain scalding water was used. The waste of the slaughter plant had a pH of 6.7 which was reduced to 4.3 through the addition of the alum. While overdosage of the alum did not affect the chemical reduction of the B.O.D.; it was relatively easy to determine the proper pH level as the water took on a clear (in contrast to murky) appearance when the desired pH was reached.

#### Clear Sludge With Lime

In actual sequence, the chlorine is first added and then the alum. The entire batch is then mixed for about two or three minutes and allowed to stand over night. The next morning the supernatant is drawn off. This will have a reduction of 95 per cent of its B.O.D. and will contain B.O.D. of about 60 to 150 ppm. which can be further reduced through filtration in the bed also used for sludge drying.

If, after the supernatant is withdrawn, the sludge by its murky appearance still seems to have a high pH, additional lime is added until it becomes clear.

The sludge is pumped onto a sand bed having a depth of 9 in. on top of 6 in. of gravel undergrain. The volume of the settled sludge will run about 22 gal. per hog and 55 gal. per steer. In terms of the batch, it will represent about 12 to 15 per cent. It has a high water content of 98 per cent which drains quickly through the bed.

The remaining material will develop a skin and within three days become water insoluble. In about a week to ten days the material becomes hard and is cut into strips, rolled and removed from the sand bed. The color of the material changes from a reddish brown to black. At no time does it have any odor.

The speaker also described it as non-toxic as determined by fish feeding tests conducted at a state fish hatchery.

In the question period that fol-

lowed, Kountz stated the plan had not been designed for MIB plants. What stand the MIB would take on either of these two methods was unknown. He re-emphasized that the plan was developed for the small slaughterer working under state inspection who slaughtered on an intermittent pattern. The plan was evaluated by Penn State in terms of slaughtering wastes with no processing or rendering.

Asked if the plan had been tried, he said three small slaughtering plants used the methods. In two cases, where only slaughtering was conducted, it worked as predicted. In the third case, where a rendering operation was added, the addition of grease to the waste waters lowered the efficiency of the system to 70 per cent, he declared.

Kountz also stated that field tests proved a spread in water consumption ranging from 70 to 150 gal. per animal slaughtered. Waste treatment could be improved by good water husbanding on the part of many plants, he added.

#### AMIF Announces Fast Fats' Stability Report Services

A new, fast stability report service on tallows and greases has been announced by the Service Laboratory of the American Meat Institute Foundation, which said the rapid service is designed to meet the needs of companies supplying animal fats for use in feeds.

Experience in this connection, the AMIF said, has demonstrated that purchase specifications of feed manufacturers frequently provide for a minimum AOM stability in the range of 20, 30 or 40 hours. ("AOM stability" refers to the time required for rancidity development in the fat during an accelerated laboratory test known as the Active Oxygen Method.)

By adjusting its AOM analytical methods, the Service Laboratory is able to return a report within 24 hours of receipt of a sample as to whether a tallow or grease will meet a 20, 30 or 40 hour minimum AOM stability requirement. Where the company submitting the sample also desires the actual number of hours' AOM stability of the product, the test can be continued until the sample develops rancidity, at which time a second and final report can be submitted.

Additional information concerning the analytical services will be supplied on request to James E. Maroney, chief of the AMIF Service Laboratory.

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### Scrap-screening cuts bottleneck in grinding room

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## Plan Renewed Attack on Brucellosis

ON HAND AT THE annual meeting of the National Brucellosis Committee to map plans for the eradication of brucellosis from the nation's cattle herds were various leaders of the livestock industries and government agencies.

In left photo, scanning the project sheet for the coming year, are: H. C. AABERG, American Farm Bureau Federation and newly elected committee president; Dr. C. D. VAN HOUWELING, director, livestock regulatory programs, USDA; Dr. J. R. PICKARD, general manager, Livestock Conservation, Inc., and newly elected secretary of the committee, and W. D. KNOX, editor, *Hoard's Dairyman*, and a past president of the committee.

In photo at right livestock men

check roster of states having brucellosis committees: JAMES B. NANCE, secretary, National Hampshire Association; CARL NEUMANN, assistant manager, National Live Stock and Meat Board; T. F. ARNOLD, American National Cattlemen's Association, newly elected first vice president of the committee, and WILBUR COULTAS, assistant director, Livestock department, American Meat Institute.

The committee reported on the progress made at various state levels in combatting brucellosis. Various speakers, from Dr. Van Houweling, who gave a progress report on federal regulatory laws being prepared for eradication work, through seven others who took the rostrum, stressed the need for cooperation at all levels

of the livestock industry to eradicate brucellosis. They conceded that brucellosis definitely can be eradicated, but only when all concerned cooperate.

Dr. Pickard, with whose Livestock Conservation group the committee is affiliated, reported on the educational work done to date. Twenty seven states now have active brucellosis committees; six are planning committees, and the remaining states are co-operating with existing regulations and programs, he reported.

An encouraging sign to committee officials was the large number of newcomers who attended the meeting. An invitation will be extended to them and the groups they represent to join the committee.

## Would Amend Meat Inspection Rules

SEVERAL amendments to federal meat inspection regulations, which deal with permissible additives to rendered animal fat or combinations of animal fat and vegetable fat, are being considered by the Meat Inspection Branch. If adopted, the new provisions would permit the use of a new antioxidant, butylated hydroxytoluene, which the AMIF has been investigating over the past five years.

Text of the proposed amendments was published in the *Federal Register* of May 20. Interested persons have 15 days after that date to submit written data, views or arguments with the Chief, Meat Inspection Branch, Agricultural Research Service, United States Department of Agriculture, Washington 25, D.C.

The proposed amendments to the Meat Inspection Regulations (9 CFR Chapter I, Subchapter A) read as follows:

"1. Subparagraph (6), paragraph

(d), Sec. 18.7 would be amended to read:

(6) Citric acid not to exceed 1/100 of 1 percent, or phosphoric acid not to exceed 1/100 of 1 percent in combination with not more than 1/100 of 1 percent of nordihydroguaiaretic acid; or

2. Subparagraph (8), paragraph (d), Sec. 18.7 would be amended to read:

(8) Propyl gallate not to exceed 1/100 of 1 percent in combination with not more than 1/100 of 1 percent of citric or phosphoric acid; or

3. Subparagraph (10), paragraph (d), Sec. 18.7 would be amended to read:

(10) Butylated hydroxyanisole (a mixture of 2-tertiary butyl 4-hydroxyanisole and 3-tertiary butyl 4-hydroxyanisole) and combinations of butylated hydroxyanisole with nordihydroguaiaretic acid or propyl gallate with or without the addition of citric

acid or phosphoric acid. The quantities used shall not exceed 1/100 of 1 percent of butylated hydroxyanisole, or 1/100 of 1 percent of nordihydroguaiaretic acid plus 1/100 of 1 percent of butylated hydroxyanisole, or 1/100 of 1 percent of propyl gallate plus 1/100 of 1 percent of butylated hydroxyanisole. Citric acid or phosphoric acid, not to exceed 1/100 of 1 percent, may be added with butylated hydroxyanisole or with combinations of butylated hydroxyanisole and nordihydroguaiaretic acid or propyl gallate; or

4. Paragraph (d) of Sec. 18.7 would be amended by adding the following new subparagraphs:

(11) Butylated hydroxytoluene (2,6 di-tertiary butyl paracresol) (2,6 di-tertiary butyl 4-methyl phenol) and combinations of butylated hydroxytoluene with butylated hydroxyanisole or nordihydroguaiaretic acid or propyl gallate with or without the addition of citric acid or phosphoric acid: The quantities used shall not exceed 1/100



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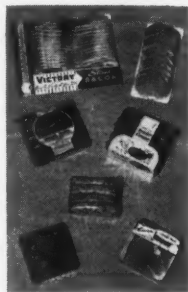
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of 1 percent of butylated hydroxytoluene, or 1/100 of 1 percent of butylated hydroxyanisole plus 1/100 of 1 percent of butylated hydroxytoluene, or 1/100 of 1 percent of nordihydroguaiaretic acid plus 1/100 of 1 percent of butylated hydroxytoluene, or 1/100 of 1 percent of propyl gallate plus 1/100 of 1 percent of butylated hydroxytoluene. Citric acid or phosphoric acid, not to exceed 1/100 of 1 percent, may be added with the butylated hydroxytoluene or with combinations of butylated hydroxytoluene and butylated hydroxyanisole or nordihydroguaiaretic acid or propyl gallate; or

(12) Combinations of butylated hydroxytoluene and butylated hydroxyanisole with nordihydroguaiaretic acid or propyl gallate with or without the addition of citric acid or phosphoric acid: the quantities used shall not exceed 1/100 of 1 percent of butylated hydroxytoluene and butylated hydroxyanisole in combination plus 1/100 of 1 percent of nordihydroguaiaretic acid or 1/100 of 1 percent of propyl gallate. Citric acid or phosphoric acid, not to exceed 1/100 of 1 percent, may be added with the combinations of butylated hydroxytoluene and butylated hydroxyanisole and nordihydroguaiaretic acid or propyl gallate.

### Lifting of California VE Wall by February Urged

The California Statewide Vesicular Exanthema Control Committee, meeting in Sacramento, adopted a resolution urging the state Department of Agriculture to lift the state "VE" quarantine from presently quarantined counties all at one time, rather than pursuing a policy of removing the quarantine on specific counties or groups of counties on various dates.

The committee also recommended that eventual statewide control of vesicular exanthema be accomplished by lifting the quarantine from all quarantined counties not later than nine months from May 14 and before that if found advisable after a conference with the VE Control Committee.

In adopting the resolution, the committee recognized that all garbage feeders in the state would, within nine months, have to be cooking the garbage or their swine would remain under quarantine.

At present there are 21 counties in the northern part of the state in the non-quarantined area. Individual ranches feeding raw garbage to hogs within these 21 counties are still classified as quarantined districts.

# Merchandising

## Every Dealer a 'Winner' In Contest, Swift Reports

Food merchants are always looking for promotions that have a terrific customer appeal and produce increased volume and profit, according to Swift & Company, Chicago.

More than 3,200 food merchants throughout the United States, Hawaii and Alaska participated in such a merchandising promotion in Swift's recent Don McNeill Jamboree Contest.

Cash prizes for dealers totaled over \$21,000. Food merchants, wholesalers and salesmen reported increases of volume and profit from this store-wide event.

P.O.P. kits of over-the-wire-banners, window posters and life size cut-outs of Don McNeill gave the casual, personal touch of the Breakfast Club

Gang to the store and a gala, carnival atmosphere.

Dealer-salesmen cooperation was the key to getting customers into the swing of the affair.

All entrees were judged from tear-sheets of the ads and photos and descriptions of the store displays, submitted to a judging committee of nationally known merchandising and advertising authorities.

Hamady Brothers of Flint, Mich., won the \$2,000 first prize for the best retail ad. Newman's of Seattle, Wash., was awarded the \$1,000 first prize for the best store-wide promotion. In addition, prizes were given for the best store displays of 13 different products, with \$500 going to each first place winner.



**TATER-HEAD KELLEY**, hillbilly comedian, hitches a ride on Pot Pie Wagon which traversed streets of Dallas as part of promotion of world premiere for Dinner Time Chicken Pot Pie of Trenton Foods, Inc., Kansas City, Mo. Wagon, a 1921 Model T Ford truck, was loaded with firm's chicken and beef pot pies, which need no refrigeration. Kelley handed out samples and promotional literature.

★ ★ ★

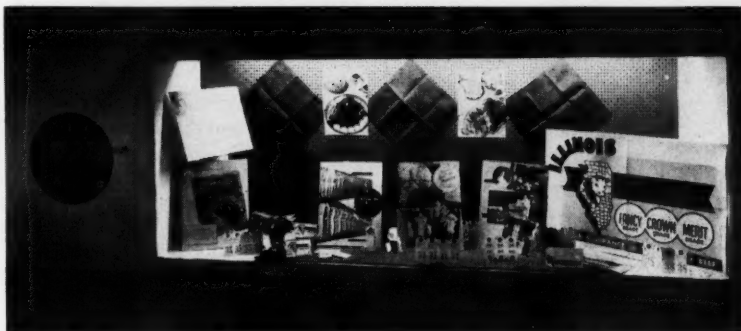


**CUDAHY PACKING CO.** is introducing a new pear-shaped, canned ham, boneless, shoulderless, cooked and ready-to-eat. These new, Midget top quality Puritan hams are offered in exact net weights of 3 lbs., 3½ lbs. and 4 lbs. and are packed in colorful, eye-catching lithographed tins. Cudahy was first to use lithographing on the sides of the tin for a more attractive appearance. With the addition of the Midget hams, Cudahy now offers a complete line of Puritan Canned Hams from 3 to 13 lbs.

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**REFLECTIVE TRUCK EMBLEM** that works day and night for Southern Canning Co., Houston, Tex., has been named winner of a national Emblem Idea contest sponsored by the Minnesota Mining and Manufacturing Co., St. Paul, Minn. The six-color emblem, an 11 by 19-in. replica of a can of "Top Kick" cat and dog food, is made of "Scotchlite" brand reflective sheeting and is brightly visible in full color under auto headlights at night. The emblem was produced by Wetmore and Co., Houston. Winners of the contest received top-grain cowhide brief cases.



**WIDE VARIETY** of tags, labels, decals and paper specialties used by the meat packing industry was emphasized in this display of Illinois Packing Co., Chicago, in the main entrance to American Tag Co.'s Chicago plant. American Tag Co. recently began inviting customers to exhibit their products in such co-operative displays.





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Available in all types for  $\frac{3}{8}$ "  
or  $\frac{1}{2}$ " x  $2\frac{1}{2}$ " track, and for  
 $\frac{1}{2}$ " x 3" flat, or 1 15/16"  
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**FULLY AUTOMATIC SWITCH**  
Available in types 1L, 1R, 2L,  
2R, 3L, and 3R for  $\frac{3}{8}$ " x  $2\frac{1}{2}$ "  
or  $\frac{1}{2}$ " x  $2\frac{1}{2}$ " tracks.

Catalog page with complete  
description of these  
two switches on request.

## State Asked to Adjust Meat Procurement Terms

Several proposed changes in California state specifications for the procurement of packinghouse products were presented by the Western States Meat Packers Association, Inc., and its members at a meeting May 24 in the Sacramento office of George A. Cumming, deputy state purchasing agent.

The proposals would liberalize certain specifications, which are said to have discouraged many firms from bidding on contracts for delivery of meat and meat products to state institutions. Among other changes, the packers want purchases made on a 60-day rather than the present 90-day basis which forces them now to estimate the market for at least 120 days in advance.

The suggestions will be considered by the Food Standards Committee of the state of California, with the co-operation of the USDA grading service, in an attempt to arrive at more equitable meat procurement specifications.

## VE Quarantine Changes

A number of areas have been released from federal quarantine because of the swine disease, vesicular exanthema, the USDA announced in Amendment 28 to BAI Order 383, Revised, dated May 19.

The freed areas consist of sections in Butte, Colusa, Mendocino, Placer, Plumas, Yolo and Yuba counties in California; Bristol, Essex, Hampden, Middlesex, Norfolk, Plymouth and Worcester counties in Massachusetts; Atlantic, Bergen, Camden, Gloucester, Hudson, Hunterdon and Morris counties in New Jersey, and Bristol and Providence counties in Rhode Island.

## Export Outlook Brightens

Exports of U. S. farm products may be aided by an improved world dollar position, according to the USDA's Foreign Agricultural Service.

The FAS said that as dollar earnings and exchange reserves increased in important trading countries such as the United Kingdom, Western Germany and the Netherlands, these countries have liberalized imports of important U. S. agricultural commodities.

The export outlook is discussed in Foreign Agricultural Circular FATP-C 3-54, which may be obtained from the Foreign Agricultural Service, USDA, Washington 25, D. C.



In **MILWAUKEE** as in **WESTPHALIA . . .**  
fine sausage-makers use natural casings!

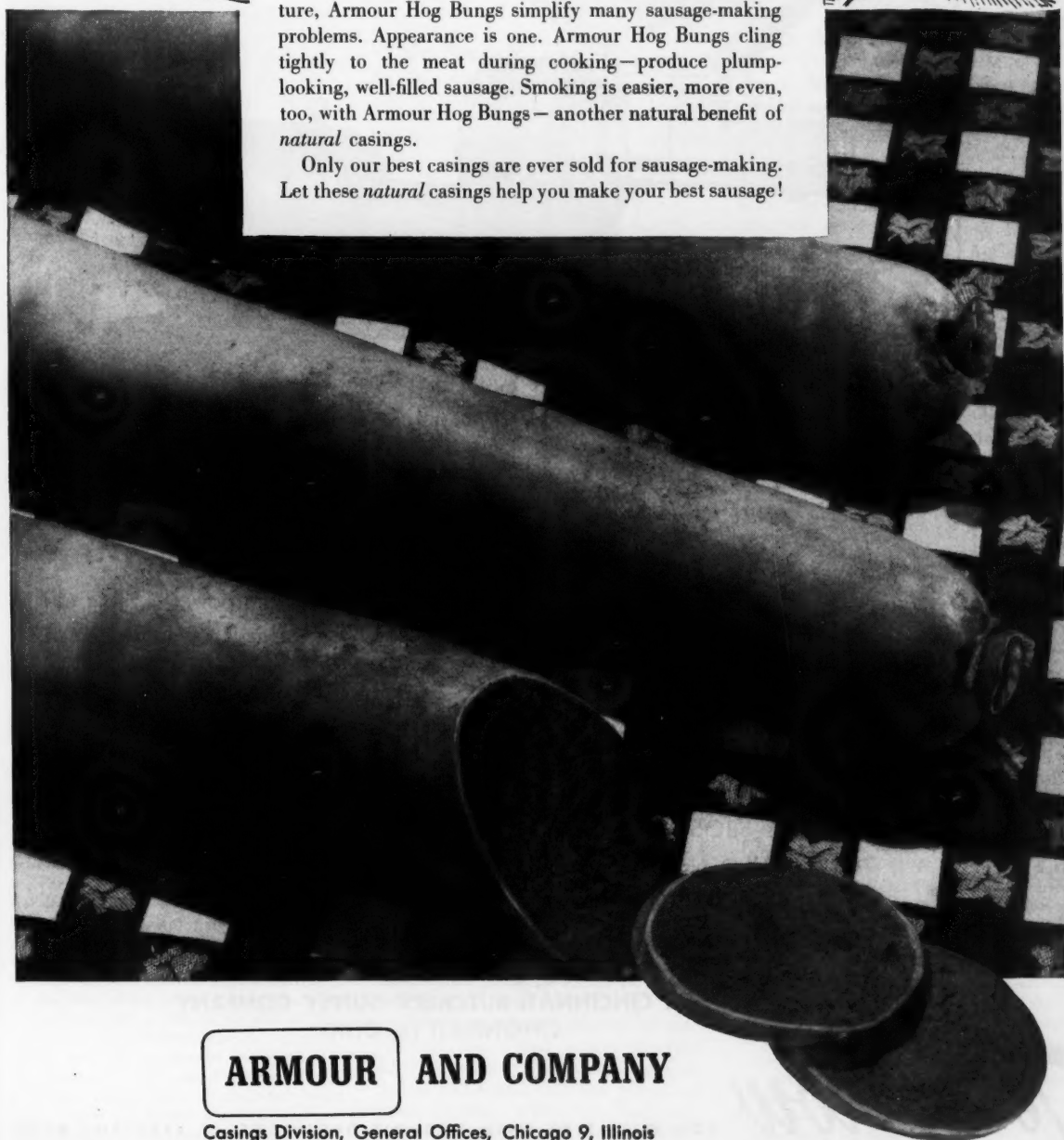


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**LIVER SAUSAGE** with  
**ARMOUR HOG BUNGS!**

Out of Milwaukee comes some of the world's finest liver sausage. It's liver sausage that's known for its *old-world flavor and quality*. Armour Hog Bungs have helped build this reputation.

Graded and inspected for uniform size, shape and texture, Armour Hog Bungs simplify many sausage-making problems. Appearance is one. Armour Hog Bungs cling tightly to the meat during cooking—produce plump-looking, well-filled sausage. Smoking is easier, more even, too, with Armour Hog Bungs—another natural benefit of *natural* casings.

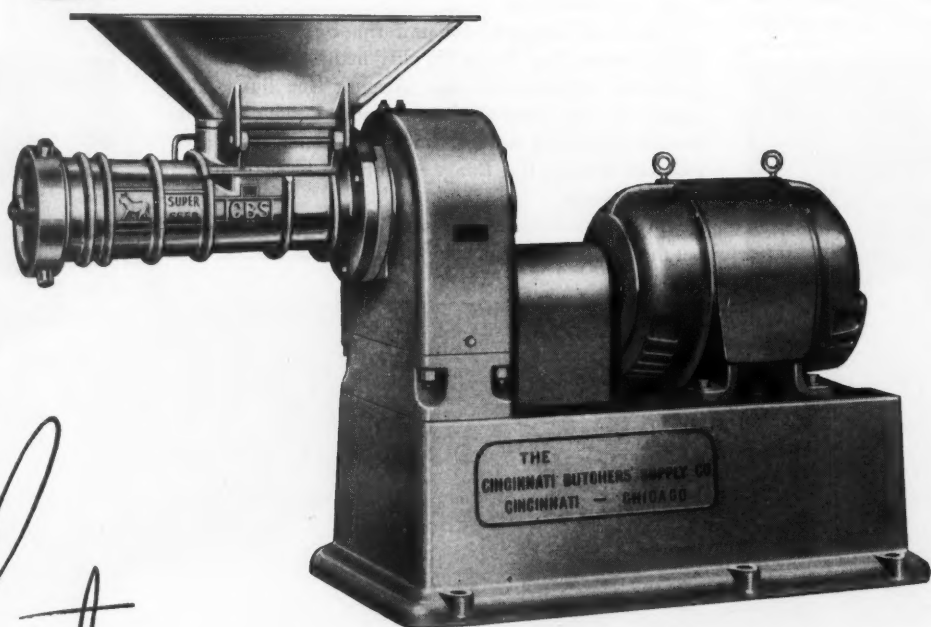
Only our best casings are ever sold for sausage-making. Let these *natural* casings help you make your best sausage!



**ARMOUR AND COMPANY**

Casings Division, General Offices, Chicago 9, Illinois

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*But*

**B** alert sausage kitchen managers are quick to "size-up" the work potential of a new sausage processing machine. And these are the men who have given such wide and instant acclaim to this NEW "BOSS" SUPERIOR GRINDER, No. 525.



This smooth and powerful, "big capacity" machine is a sausage kitchen aristocrat from the heavy cast iron base to the hot tinned super-feed screw and hopper. Definitely a machine to end dilly-dally at the grinding station. Definitely a machine to set-the-pace for years to come.

Prices, and complete details of construction will be sent FREE on request

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# The Meat Trail...

## Stephen Is New President Of Eastern Meat Packers

JOHN G. STEPHEN, vice president of Arbogast & Bastian, Inc., Allentown, Pa., was elected president of the Eastern Meat Packers Association, Inc., at the association's 1954 annual meeting and dinner at the Hotel Governor Clinton, New York City. EDWIN S. KNAUSS, president, Knauss Bros., Inc., Poughkeepsie, N. Y., was elected chairman of the board of directors. Knauss served as association president last year.

Other officers chosen were: vice president, WELLS E. HUNT, president of John J. Felin & Co., Inc., Philadelphia; secretary, JOHN A. KILLICK, Room 910, 740 Eleventh st., N.W., Washington, D. C., and treasurer, ALLAN B. CHATTERTON, c/o Figge & Hutwelker Co., 621-635 W. 40th st., New York City.

Elected directors for a three-year term, 1954 to the end of fiscal 1957, were: G. A. SCHMIDT, chairman of the board, Stahl-Meyer, Inc., New York City; W. F. SCHLUDERBERG, president, Wm. Schluderberg-T. J. Kurdle Co., Baltimore, Md.; and J.

J. MCKENZIE, vice president, John McKenzie Packing Co., Burlington, Vt. WILBUR LA ROE, JR., was retained as general counsel of the association.

The association presented a wrist watch to C. B. HEINEMANN at the annual dinner. F. M. TOBIN, president of Tobin Packing Co., Inc., Rochester, N. Y., made the presentation speech on behalf of the membership.

## Wolin Packing Co., Flint, Begins \$250,000 Expansion

Wolin Packing Co., Flint Mich., has begun construction of a \$100,000 cement block and brick plant addition that will provide space for a new office and refrigerated storage, DAVID WOLIN, owner, announced. He said the addition will enable the firm to increase its weekly kill of cattle from the present 700 to between 1,200 and 1,400.

The company also will spend about \$150,000 for ten more refrigerated trailers and tractors and new refrigeration equipment for the addition. The firm now has 12 trailers for hauling to distant points. Wolin said the expansion will make his firm the largest independent beef packer in the state. Employment will be increased from the present 83 workers to approximately 120.

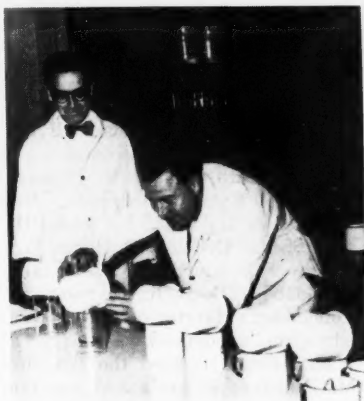
The firm has undergone several expansions since it began operating in 1936. About 60 per cent of the company's business is with the Army, Wolin said. The William Johnson Construction Co., Flint, is the contractor for the latest construction, which is expected to be completed in about four months.

## PLANTS

Armour and Company is planning the construction of a modern branch in Memphis on Florida st. just south of Fay, L. A. McDONALD, Memphis manager, announced. New facilities will include a sales office, dry storage area, unloading docks for incoming rail and truck shipments, a local delivery dock and a truck repair shop. The present branch house at 39 McCall pl., which was built in 1884 and remodeled in 1930, no longer can be operated efficiently, McDonald said. It will be closed as a branch house May 29, but a temporary sales office and warehouse will be maintained there until the new facilities are completed.

Shaw's Packing Co., Inc., Grenada, Miss., has obtained a charter from the secretary of state to engage in the meat packing business. Authorized capital stock is \$150,000.

J. L. FRAZEN, formerly of Chicago and Miami, has opened Frazen's Frozen Food Products, 1204 Sixth ave., W., Bradenton, Fla. The firm will import steer beef by air from the Southwest and distribute it to hotels, restaurants, clubs and individual homes under an installment purchase



TWO FORMER ARMOUR and Company employees, R. W. Bates (left) and J. F. Suriano, have founded the North American Laboratory Service, Inc., Chicago, new analytical and consulting laboratory for animal fats and oils, vegetable oils and various animal and plant byproducts. Bates, graduate chemist from Purdue University, joined Armour in 1930 and was assistant manager of development, research division, at the time of his recent resignation. He is secretary and a referee chemist of the American Oil Chemists' Society. Suriano, shown analyzing cottonseed foots, worked for Armour for the past five years as an analytical chemist and development engineer. He is a graduate chemical engineer from Illinois Institute of Technology.

## Shipping Clerk Hunting Rocks Makes Real Find

ARNOLD SNAPP, shipping clerk at the Ryan Packing Co., Maysville, Ky., was looking for rocks to use in building a walk, but April Fool's Day was long past so he also picked up a dilapidated purse he found on a hillside outside town.

The purse yielded \$3,700 in government bonds and papers identifying the owner. Snapp checked with police and found that the purse had been reported stolen two years ago by a woman from a nearby town.



AUSTRALIAN VISITORS at the National Provisioner office in Chicago were Leonard A. King, manager of W. R. King & Sons Pty., Ltd., Victoria, small good manufacturers and butchers, and Mrs. King. Being from a family of butchers and sausage makers, King said he has been reared on the NP ever since he learned to read. He is in this country to procure sausage manufacturing equipment. Since Australia is a dollar shortage country, he must do his buying through a special government permit issued upon showing of sufficient cause. The Kings visited major packinghouses in San Francisco, Kansas City and Chicago with a final stop scheduled in New York City before their return home via England.

plan designed also to cover the cost of a home food freezer. Frazen served as sales manager for a Chicago meat packer for several years and more recently was catering manager for the Schine hotel chain in Miami. KENNETH CARLSON has been appointed sales manager of the new firm, and DON STRAUSSER will serve as a food specialist.

An effort to reorganize and revive the Hull & Dillon Packing Co., Pittsburg, Kan., as a community asset is being made by the board of directors of the Pittsburg Chamber of Commerce and its industrial committee. MARTIN SHEWARD, C. of C. president, said, if agreeable to present stockholders, the C. of C. will sponsor a community campaign to raise funds to purchase the stock and resume operations.

Loveland Packing Co., Inc., Loveland, Colo., has completed a new \$50,000 addition to handle the plant's by-products, ARTHUR J. MOSKAL, president, announced. The by-products will be used in the manufacture of various high-protein animal feeds. Prime tallows will be made.

## JOBS

JOHN J. MACMULLAN, formerly manager of the Boston district sales office for Wilson & Co., Inc., Chicago, has been transferred to a similar position with the company's New York district sales office, C. R. MUSSER, vice president and general sales manager, announced. MacMullan is replacing J. J. HANLEY who is retiring from the firm after 47 years of service. Moving into MacMullan's position in Boston is EDWARD D. CARROLL, former manager of Wilson's Springfield (Mass.) branch. Both MacMullan and Carroll have 28 years of service with the company.

ALWIN COCKING has been named office manager for Armour and Company at East St. Louis, Ill. He started with the firm at West Fargo in 1935, later was office manager in Grand Forks and for the past several years has served as a traveling auditor out of general headquarters at Chicago.

TALLEY D. ELLIS has been appointed manager of Swift & Company's sales unit in Somerville, Mass.

## TRAILMARKS

FRANK FENTON, manager of the Chicago Wholesale Market of Armour and Company since 1947, retired May 28 after 38 years with the company. Fenton started his career with Armour as a mail clerk in the general office in 1916. He entered military service the next year and returned to Armour in 1919 where he worked in the advertising department. Three years later, Fenton transferred to the canned food department and was made a salesman in Pittsburgh, Pa. He returned to Chicago the next year and has remained there since in sales and managerial positions.

Ten drivers for Neuhoof Brothers Packers, Dallas, have been awarded no-accident certificates, covering periods ranging from one to 11 years, by Employers Mutual Liability Insurance Company of Wausau, Wisc. Winners were: THOMAS CLAYTON, 11 years; LEE HOBIN, nine years; M. E. ALLEN and C. T. DICKERSON, six years; JACK RAPE and WILLIAM OLIVER, three years, and JACK McCOLLUM, JAMES FAULKNER, NOEL IVY and FRANK JONES, each one year.

M. J. MACKIN, who has been in the meat brokerage business for 25 years, is opening his own firm, M. J. Mackin Co., 327 S. LaSalle st., Chicago, June 1. Associated with him will be CLAUS CLAUSSEN, who served a number of years with Merrill Lynch Pierce Fenner & Beane and more recently with Sloman Lyons Brokerage Co.

SAMUEL CROSS, president of Cross Bros. Meat Packers, Inc., Philadelphia, and ABE COOPER, president of B. S. Pincus Co., Philadelphia, were named honorary vice-chairmen for the \$750,000 building campaign of Congregation Beth Shalom in Elkins Park, Pa.

ALED P. DAVIES, American Meat Institute, and JAY TAYLOR, president of the American National Cattlemen's Association, were among the speakers at the 70th annual convention of the Montana Stockgrowers Association in Miles City, Mont.

Two additional directors were elected to the board of Cudahy Packing Co., Omaha, at a special meeting of preferred stockholders in Portland, Me. The new directors are JAMES C. HEMPHILL, Chicago, partner of Goldman, Sachs & Co., and WILLIAM A. SAWTELL, chairman of Stock Yards National Bank, Omaha. They bring the number of members on the board to 13. Preferred stockholders are en-

titled to elect two additional directors when the preferred is in arrears six quarterly dividends. When the arrearage is cleared, the board will drop back to 11 members.

All phases of the meat packing industry were discussed by representatives of Peyton Packing Co., El Paso, Tex., at a joint meeting of the Traffic Club and the Sertoma Club in that city. Speaking were KENNETH CARROLL, S. N. CHAUVET, H. V. HARRIS, JIM WOLTER and N. J. HARRELL.

THOMAS LAUFER, who has been art director with Oscar Mayer & Co., for four years, has opened "Thomas Laufer & Associates" with headquarters in Madison, Wisc. His organization will function as designers and packaging consultants to manufacturers.

## DEATHS

CHARLES A. STEWART, 72, retired executive of the Cudahy Packing Co., died May 14 at his home in New Albin, Ia. Stewart started with the firm in 1909 and served as assistant general superintendent of all Cudahy plants from 1918 until 1934 when he became superintendent of the company's Omaha plant. He was Omaha superintendent until his retirement in 1942.

## Frozen Foods Specialist Joins AMIF Home Ec Staff

MRS. BARBARA HUTCHINGS EVERS, nationally known home economist and co-author with DONALD K. TRESSLER and C. F. EVERS of the book, "Into the Freezer and Out," has joined the staff of the Division of Home Economics of the American Meat Institute Foundation, Dr. H. R. KRAYBILL, the Foundation's director of research and education, announced.

Mrs. Evers received the B.S. and M.S. degrees in foods and nutrition from Drexel Institute of Technology, Philadelphia. She has directed research on the cooking of frozen foods and the freezing of cooked foods for Birds-Eye Snider, Inc., the National Association of Frozen Food Packers and John H. Dulany and Sons. She has been a consulting home economist, specializing in food preparation and preservation, and also has had much experience in quality control of commercial food freezing operations.

At the Foundation, Mrs. Evers will collaborate with C. EDITH WEIR, chief of the Home Economics Division, in a diversified program of research related to meat and meat products.



J. J. MacMULLAN



# E. W. KNEIP, INC.

BEEF • VEAL • PORK • OFFAL

**Boneless BEEF • Boneless VEAL • Boneless PORK**

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QUALITY BEEF IN CARLOAD LOTS

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QUALITY PORK PRODUCTS SINCE 1895

SWEETMEAT BRAND HAMS & BACON

**Union Stockyards • Chicago, Illinois • Phone YARds 7-1900**

**Madison, South Dakota**

JOHN BLANKENSHIP, Exec. Vice Pres.

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## NEW Patapar (27-21T) STOPS GREASE "CRAWL"

27-21T is a special light-weight type of Patapar Vegetable Parchment. In addition to its high wet-strength, Patapar 27-21T is so grease-proof that drops of oil placed on it remain on the surface in little globules. They do not spread or seep through. There is NO GREASE CRAWL.

For products with high grease, fat or oil content, Patapar 27-21T provides a LOW COST protective wrapper that stays clean and appetizing—free from surface stains. It is ideal for packaging lard, shortening, sliced bacon, sausage and other meat products.

We will gladly furnish samples of Patapar 27-21T for testing. Write us telling your requirements.

**Patapar®**  
Vegetable Parchment  
HI-WET-STRENGTH • GREASE-RESISTING

PATERSON PARCHMENT  
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Bristol, Pennsylvania  
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HEADQUARTERS FOR VEGETABLE PARCHMENT SINCE 1885

## Flashes on suppliers

CONTINENTAL CAN CO.: In order to better service the Chicago meat canning industries, Continental Can has formed a new district sales office—the Chicago meat can district—with NORBERT M. POTTS as sales manager. With Continental since 1925, Potts has served on the staff in Kansas City and as manager of the Kansas City district. Prior to his appointment he was sales manager of the Chicago city district and has been succeeded in that position by STEPHEN M. MURPHY, a 24-year veteran in the can industry.



N. M. POTTS

MARATHON CORPORATION: This Menasha, Wis., firm has announced the purchase of a tract of land in Modesto, Calif., where it will construct a 100,000 sq. ft. plant for manufacturing food packages. LEO E. CROY, executive vice president in charge of marketing, said the building will be completed in the fall of 1955 and will enable Marathon to accelerate its services to West Coast food processors.

CONTAINER CORPORATION OF AMERICA: Through its chairman of the board, WALTER P. PAEPCKE, this Chicago concern has announced the acquisition of assets, business and name of the Traver Corporation of Chicago. This marks the entrance of Container Corporation into the field of flexible packaging, including cellophane, polyethylene, pliofilm, polycel, glassine and foil, Paepcke said. GEORGE W. TRAYER, chairman of the Traver Corporation, will become advisory chairman of the Traver Division of Container Corporation of America.

STANDARD-KNAPP, DIVISION EMHART MFG. CO.: American Steel Export Co., Inc., has been named Latin American representative for the complete line of automatic packaging equipment made by this Portland, Conn., manufacturing concern.

LINK-BELT CO.: DONALD L. SHIRLEY has been appointed district sales manager for the Seattle, Wash., area, with headquarters at the Link-Belt plant in Seattle. He previously had served with Link-Belt from 1914 to 1944.

## Quonset Plant Permanent

(Continued from page 12)

not needed. Rails are arranged in pairs in the new beef sales cooler with added 12 in. space between each set to allow maximum holding capacity but still provide aisle space for carcass inspection and efficient sales operations.

Cooler walls throughout the plant are insulated with 4 in. of block cork. Cooler ceilings are insulated with 4 in. also but are topped with concrete in the new cooler section. The entire roof structure is insulated with 2 in. of Fibreglas for additional insulating value over coolers, and for worker comfort over operating departments. The kill floor addition has a concrete roof slab. Fibreglas insulation over the concrete roof slabs was topped with a built-up roof for weather protection.

Reference to the plant layout on page 11 shows the operating flow following a consistent, progressive pattern without cross movement or back tracking within the plant. Distances traversed from knocking or shackling pens to loading docks are not excessive. The plant shows excellent use of space for productive operations, without large areas devoted to traffic only. Even the locker room is

used for access to the killing departments from the employees' entrance.

Finished product and dressed carcasses are usually segregated by areas within the plant. Butcher cattle and boning cattle go into adjacent cooler sections. Inedible products move in reverse direction toward the rear. Since the plant operates under federal inspection, finished dressed meats are sold all over the country, with the bulk of graded meats moving north and east if not sold locally. A considerable volume of business on fresh meats is with chains, jobbers and the distributive trade. Boned meats move largely to sausage kitchens.

The concern operates a fleet of seven trucks, three of which are insulated and refrigerated with Thermo-King units. As many as six trucks can be loaded at one time at three docks, depending on product being handled. A new truck loading dock capable of handling three trucks was added at the front of the plant, adjacent to the new coolers. Ramps make it possible for both large and small trucks to be loaded with truck floors level with dock floor. Meats from the new coolers can move either forward to the new truck loading dock or backward to the new refrigerator car loading dock.

The plant was operated continu-

ously throughout the enlargement and modernization program. Additions were in the form of masonry and concrete units erected in proper locations adjacent to original departments. When all of the additions were completed, doors were installed between new and old departments and the plant began to function on the present basis.

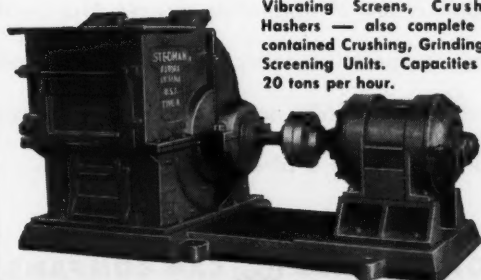
The ease and efficiency of the conversion provides ample evidence of the careful planning that went into the project, as well as the fact that the finished structure is as efficiently arranged as if the entire plant layout had been designed and constructed at one time.

Plant officials include E. K. Melton, sr., president and general manager; Henry Brauchle, vice president, and E. K. Melton, jr., secretary-treasurer and plant manager. Contractor for the new construction was A. E. Rheiner, San Antonio.

Equipment credits: Slaughtering equipment, LeFiell Manufacturing Co., Los Angeles; rendering equipment; The Allbright-Nell Co., Chicago; carcass splitter, Best & Donovan, Chicago; rail switches, LeFiell Manufacturing Co.; rail hangers, Enterprise, Inc., Dallas; refrigeration equipment and cold storage doors, York Corp., York, Pa.

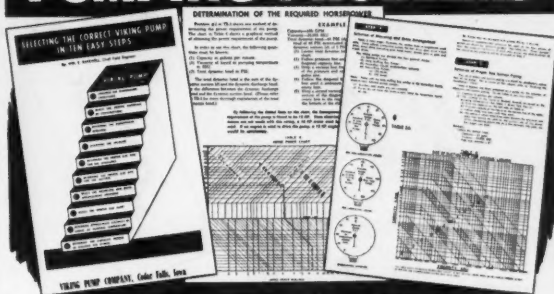
## 2-STAGE GRINDERS for CRACKLINGS, BONES DRIED BLOOD, TANKAGE and other BY-PRODUCTS STEDMAN

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding and Screening Units. Capacities 1 to 20 tons per hour.



**STEDMAN FOUNDRY & MACHINE COMPANY, INC.**  
Subsidiary of United Engineering and Foundry Company  
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"Selecting the Correct Viking Pump in Ten Easy Steps" is a ten-page booklet designed to help engineers in choosing the right Viking Pump for each application. This folder is free upon request.



If you would like to have one or more copies, write today for Bulletin TS-65.

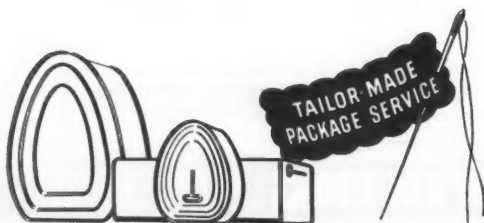


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CEDAR FALLS, IOWA



## There are strings attached to every Continental meat can order

Our interest in our customers goes far beyond delivering a dependable supply of plain or lithographed cans that are right for your processing and packing methods. With every order we make available a host of worthwhile services. Our meat-packaging specialists tailor these services to your individual needs. Why not let us see what we can do for you. It'll be a pleasure!



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Central Division: 135 So. La Salle St., Chicago 3  
Pacific Division: Russ Building, San Francisco 4

THE NATIONAL PROVISIONER



# April Meat Foods Processing Down From Last Year; Canning Volume Off

**P**REPARATION and processing of meat and meat food products under federal inspection in the five-week period March 28 through May 1 aggregated 1,369,363,000 lbs., ac-

cording to the Department of Agriculture. In the same period last year processors turned over a slightly larger volume of 1,403,641,000 lbs. Processing of beef rose this year to a

total of 24,194,000 lbs. from 21,104,000 lbs. in the same five weeks of 1953.

The decline in processing of pork to 503,743,000 lbs. from 509,372,000 lbs. was a lesser decline in proportion to the output of the raw product since the same five weeks of 1953.

Preparation of sausage room products at 155,958,000 lbs. remained largely unchanged from 155,963,000 lbs. prepared in the same period of last year. The volume of steaks, chops and roasts put up by processors dropped to 57,008,000 lbs. from 63,486,000 lbs. a year earlier.

Slicing of bacon dropped in about the same proportion as supplies of the raw product were reduced, as output declined to 62,858,000 lbs. from 71,226,000 lbs. a year earlier.

Rendering of lard followed about a similar pattern as the trend in proc-

## MEAT AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—MARCH 28 THROUGH MAY 1, 1954 COMPARED WITH CORRESPONDING PERIOD, MARCH 29, THROUGH MAY 2, 1953

	Mar. 28-May 1 1954	Mar. 29-May 2 1953	17 Weeks 1954	17 Weeks 1953
Placed in cure—				
Beef	12,164,000	10,216,000	49,374,000	37,564,000
Pork	277,349,000	285,779,000	983,887,000	1,118,784,000
Other	144,000	110,000	606,000	426,000
Smoked and/or dried—				
Beef	5,570,000	4,433,000	19,755,000	15,806,000
Pork	200,243,000	199,915,000	637,634,000	749,592,000
Cooked meat—				
Beef	6,460,000	6,455,000	22,568,000	22,700,000
Pork	26,151,000	23,678,000	78,790,000	97,848,000
Other	377,000	281,000	1,026,000	1,046,000
Sausage—				
Fresh finished	17,798,000	19,200,000	70,948,000	73,273,000
To be dried or semi-dried	11,618,000	11,163,000	41,729,000	39,342,000
Franks, wieners	52,261,000	50,305,000	171,593,000	160,957,000
Other, smoked or cooked	56,890,000	56,873,000	191,629,000	187,293,000
Total sausage	138,577,000	137,551,000	475,899,000	460,880,000
Loaf, head cheese, chili, jellied	17,381,000	18,412,000	61,760,000	60,849,000
Steaks, chops, roasts	57,008,000	63,486,000	205,521,000	216,422,000
Bouillon cubes, extract	209,000	244,000	1,005,000	1,122,000
Sliced bacon	62,858,000	71,226,000	220,400,000	247,954,000
Sliced, other	9,188,000	6,220,000	28,974,000	19,506,000
Hamburger	14,020,000	14,572,000	56,022,000	46,185,000
Miscellaneous meat products	5,205,000	2,981,000	16,011,000	11,781,000
Lard, rendered	142,072,000	158,304,000	538,813,000	657,988,000
Lard, refined	115,854,000	122,229,000	410,128,000	473,463,000
Olco stock	10,481,000	12,408,000	38,177,000	38,588,000
Edible tallow	14,340,000	10,357,000	47,522,000	32,428,000
Rendered pork fat—				
Rendered	7,662,000	8,246,000	28,378,000	43,517,000
Refined	4,705,000	5,755,000	17,296,000	22,736,000
Compound containing animal fat	47,558,000	34,955,000	138,698,000	123,136,000
Oleomargarine containing animal fat	2,639,000	3,055,000	9,920,000	11,063,000
Canned product (for civilian use and Dept. of Defense)	190,149,000	203,801,000	737,808,000	749,592,000
Total†	1,369,363,000	1,403,641,000	4,743,740,000	5,249,768,000

†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

## PORK PRICES DOWN; SO ARE HOGS, BUT VALUES DECLINE

(Chicago costs and credits, first two days of the week)

Drastic price dips on some of the more popular cuts from the two lighter-weight hogs had a telling negative effect on cutting margins on the two classes of hogs the past week. Lower live costs only retarded the depressing effect on cut-out values.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live	Price wt. lbs.	Per cwt. alive	Per cwt. yield	Value	Pct. live	Price wt. lbs.	Per cwt. alive	Per cwt. yield	Value	Pct. live	Price wt. lbs.	Per cwt. alive	Per cwt. yield	Value
Skinned hams	12.7	56.5	\$ 7.18	\$10.34	12.7	55.4	\$ 7.04	\$ 9.88	13.0	53.6	\$ 6.97	\$ 9.80		
Pieces	5.7	34.1	1.94	2.76	5.6	32.6	1.83	2.54	5.4	30.8	1.66	2.36		
Boston butts	4.2	38.5	1.62	2.35	4.1	36.1	1.48	2.10	4.1	36.1	1.48	2.05		
Loins (blade in)	10.1	57.9	5.85	8.45	9.8	50.9	4.99	7.09	9.6	43.4	4.17	5.95		
Lean cuts				\$16.59 \$73.90				\$15.34 \$21.61				\$14.28 \$20.17		
Bellies, S. P.	11.0	51.7	5.69	8.17	9.5	48.6	4.62	6.57	4.9	45.5	1.82	2.58		
Bellies, D. S.					2.1	31.4	.96	.94	8.8	31.4	2.70	3.71		
Fat backs					3.2	11.9	.38	.54	4.6	12.4	.57	.78		
Jowls	1.7	19.4	.33	.49	1.7	19.4	.33	.48	1.9	19.4	.38	.54		
Raw leaf	2.3	16.8	.39	.54	2.2	16.8	.37	.52	2.2	16.8	.37	.52		
P.S. lard, rd. wt.	14.9	16.4	2.44	3.53	13.4	16.4	2.80	3.09	11.6	16.4	1.90	2.61		
Fat cuts and lard				\$ 8.85 \$12.73				\$ 8.66 \$12.14				\$ 7.74 \$10.75		
Spareribs	1.6	45.6	.73	1.05	1.6	37.6	.80	.86	1.6	26.6	.43	.59		
Regular trim.	3.3	24.1	.80	1.15	3.1	24.1	.75	1.02	2.9	24.1	.70	1.00		
Feet, tails, etc.	2.0		.29	.42	2.0		.29	.41	2.0		.29	.41		
Offal & misc.			.80	1.15			.80	1.15			.80	1.15		
TOTAL YIELD														
& VALUE	.09.5		\$28.06	\$40.40	71.0		\$26.44	\$37.19	71.5		\$24.24	\$34.05		
Cost of hogs			\$26.94				\$26.47				\$25.47			
Condemnation loss			.13				.13				.13			
Handling and overhead			1.87				1.63				1.51			
TOTAL COST PER CWT.			28.94	41.64			28.25	39.79			27.11	37.91		
TOTAL VALUE			\$8.06	\$40.40			\$6.44	\$37.19			\$4.24	\$34.05		
Cutting margin			—\$8.88	—\$1.24			—\$1.79	—\$2.60			—\$2.87	—\$3.86		
Margin last week			— .61	— .87			— 1.47	— 2.04			— 2.84	— 3.94		

## MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FIVE-WEEK PERIOD, MARCH 28 THROUGH MAY 1, 1954

	Pounds of finished product	Slicing Consumer and institutional sizes (3 lbs. or over)	packages or shelf sizes (under 3 lbs.)
Luncheon meat	15,767,000	15,450,000	
Canned hams	18,260,000	873,000	
Corned beef hash	244,000	5,729,000	
Chili con carne	439,000	5,807,000	
Viennas	131,000	6,767,000	
Franks, wieners in brine	10,000	1,442,000	
Deviled ham		594,000	
Other potted or deviled meat food products	3,000	4,778,000	
Tamales	362,000	2,560,000	
Sliced dried beef	37,000	524,000	
Liver product		75,000	
Meat stew (all product)	81,000	9,279,000	
Spaghetti meat products	352,000	7,638,000	
Tongue (other than pickled)	120,000	301,000	
Vinegar pickled products	776,000	1,453,000	
Bulk sausage		1,269,000	
Hamburger, roasted or cured beef, meat and gravy	70,000	3,304,000	
Soups	771,000	53,851,000	
Sausage in oil	388,000	288,000	
Tripe	1,000	599,000	
Brains		312,000	
Bacon	54,000	1,000	
All other meat with meat and/or meat by-products—20% or more	313,000	6,790,000	
Less than 20%	142,000	18,638,000	
Total	38,619,000	147,637,000	

essing of other hog products. Total volume in the five weeks of April declined to 142,072,000 lbs. compared with 158,304,000 lbs. rendered in the same period of 1953.

Meat and meat food products canned under federal inspection in the five weeks period totaled 38,619,000 lbs. in the 3 lbs. and over containers and 147,637,000 lbs. in the shelf sizes 3 lbs. and under. Last year in the same period, the ratio was about the same at 45,241,000 lbs. to 153,951,000 lbs.

The significant change from last year was the increased volume of luncheon meat put up in the consumer packages of under 3 lbs.

## Meat Production Up 10% Above 1953; Cattle Slaughter Largest of the Year

**M**EAT production under federal inspection for the week ended May 22 showed a modest increase over the week before and, for the first time in several weeks, represented a substantial rise over the

All meat classes contributed to the bigger meat output, save sheep and lambs, which nevertheless helped in the increase over last year. Cattle slaughter was the biggest of any week for the year and hog kill above a year

### ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended May 22, 1954, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	
May 22, 1954	359	189.2	144	18.7	846	127.2	263	11.8	349
May 15, 1954	356	189.4	133	17.0	818	119.8	271	12.5	339
May 23, 1953	312	173.9	119	15.4	820	114.4	225	10.4	314

#### AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD Per 100 lbs.	PROD. Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
May 22, 1954	965	527	235	130	261	150	94	45	14.0	30.9
May 15, 1954	970	532	230	128	258	146	96	46	14.1	29.9
May 23, 1953	956	557	230	129	244	138	95	46	14.1	28.5

corresponding period of the year before, according to a U.S. Department of Agriculture report. The week's output was estimated at 343,000,000 lbs. for a 2 per cent increase over the previous week and 10 per cent above a year ago.

earlier.

Cattle slaughter numbered 359,000 head compared with 356,000 the week before and 312,000 last year, resulting in 189,200,000 lbs. of beef against 189,400,000 lbs. the previous week and 173,900,000 lbs. last year.

Slaughter of sheep and lambs was 11,000 more than the preceding week and 25,000 above a year ago. Production of veal totaled 18,700,000 lbs. for a 1,700,000-lb. gain over the previous week and 3,300,000 lbs. more than last year.

Hog slaughter numbered 846,000 head compared with 818,000 the previous week and 829,000 last year. Output of pork amounted to 127,200,000 lbs. as against 119,800,000 lbs. the week before and 114,400,000 lbs. last year. Production of lard was increased to 30,900,000 lbs. from 29,900,000 lbs. the previous week and 28,500,000 lbs. last year.

Slaughter of calves at 144,000 head dropped to 263,000 head from 271,000 the week before, but held considerably above the 225,000-head kill of the same 1953 period. Output of lamb and mutton was 11,800,000, 12,500,000 and 10,400,000 lbs.

### CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended May 22, with comparisons:

	Week May 22	Previous Week	Cor. Week 1953
Cured meats, pounds	9,484,000	8,617,000	3,603,000
Fresh meats, pounds	25,348,000	17,698,000	22,040,000
Lard pounds	3,136,000	3,627,000	3,856,000

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# Meat and supplies

## prices

CHICAGO

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

Native steers	May 25, 1954
Prime, 600/700	39
Choice, 500/700	37 1/2
Choice, 700/800	37 1/2
Good, 700/800	36 1/2
Commercial cows	28
Can. & cut. cows	24 @ 24 1/2
Bulls	20 1/2 @ 26 1/2

#### STEER BEEF CUTS

Prime:	
Hindquarter	53.0 @ 54.0
Forequarter	30.0 @ 31.0
Round	44.0 @ 45.0
Trimmed full loins	84.0 @ 85.0
Regular chuck	18.0 @ 20.0
Fore Shank	27.0 @ 30.0
Brisket	27.0 @ 30.0
Rib	55.0 @ 57.0
Short plate	15.0 @ 16.0
Flanks (rough)	16.0 @ 18.0
Choice:	
Hindquarter	47.0 @ 49.0
Forequarter	29.0 @ 30.0
Round	43.0 @ 45.0
Trimmed full loin	69.0 @ 72.0
Regular chuck	30.0 @ 32.0
Fore Shank	18.0 @ 20.0
Brisket	27.0 @ 30.0
Rib	48.0 @ 50.0
Short plate	15.0 @ 16.0
Flanks (rough)	16.0 @ 18.0
Good:	
Round	41.0 @ 43.0
Regular chuck	29.0 @ 30.0
Brisket	26.0 @ 28.0
Rib	42.0 @ 44.0
Loins	58.0 @ 61.0

#### COW & BULL TENDERLOINS

3/4 in. range cows (frozen)	85
4/5 range cows (frozen)	70
5/6 range cows (frozen)	85
Bulls, 5/6 (frozen)	85

#### BEEF HAM SETS

Knuckles	43
Insides	43
Outsides	40

#### BEEF PRODUCTS

Tongues, No. 1	29 @ 31
Hearst, regular	18
Livers, selected	26 @ 28
Livers, regular	21 1/2 @ 22 1/2
Tripe, scalded	7 @ 7 1/2
Tripe, cooked	8 @ 8 1/2
Lips, scalded	10
Lips, unscalded	8
Melts	7 1/2 @ 7 3/4
Udders	7 1/2 @ 7 3/4

#### FANCY MEATS

Beef tongues, corned	33 @ 40
Veal breads, under 12 oz.	48 @ 52
12 oz. up, trimmed	40 @ 45
Calif. tongues, 1/2 down	24 @ 30
Ox tails, under 1/2 lb.	8 @ 12
Over 1/2 lb.	12 @ 15

#### WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	61 @ 67
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	64 @ 70
Hams, skinned, 16/18 lbs., wrapped	59 @ 65 1/2
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	62 @ 68 1/2
Bacon, fancy, trimmed, brisket off, 8/10 lbs., wrapped	65 @ 69 1/2
Bacon, fancy square cut, seedless 2/14 lbs., wrapped	60 @ 67
Bacon, No. 1 sliced, 1-lb. open-faced layers	73 @ 75

#### VEAL—SKIN OFF

(Carcass)	
Prime, 80/110	42.00 @ 44.00
Prime, 110/150	41.00 @ 43.00
Choice, 80/110	39.00 @ 41.00
Choice, 110/150	38.00 @ 40.00
Good, 50/80	34.00 @ 36.00
Good, 80/110	37.00 @ 39.00
Good, 110/150	36.00 @ 38.00
Commercial, all wts.	30.00 @ 35.00

#### CARCASS MUTTON

(L.C.I. prices)	
Choice, 80/110	18
Good, 70/down	16

### CARCASS LAMB

(L.C.I. prices)	
Prime, 40/50	47 @ 48
Prime, 50/60	45 @ 47
Choice, 40/50	45 @ 47
Choice, 50/60	43 @ 47
Good, 40/50	40 @ 45

#### SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	26
Pork trim., guar. 50% lean, bbls.	26 1/2
Pork trim., 80% lean, bbls.	39
Pork trim., 85% lean, bbls.	54
Pork cheek meat, trmd., bbls.	40
Pork head meat, bbls.	28 @ 30
C.C. cow meat, bbls.	35
Bull meat, bon's, bbls. 35 1/2	36
Beef trimmings, 75/85, bbls.	28 @ 28 1/2
Beef trimmings, 85/90, bbls.	29 1/2 @ 30
Bon's chucks, bbls.	34
Beef, cheek meat, trmd., bbls.	29 1/2 @ 30
Beef head meat, bbls.	36 1/2
Shank meat, bbls.	36 1/2
Veal trim., bon's, bbls.	34 @ 35

#### FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)	
Hams, skinned, 10/14	57 @ 58
Hams, skinned, 14/18	56 @ 59 1/2
Pork loins, regular	60 @ 61
Pork loins, boneless, 100's	70
Shoulders, under 16 lbs., 100's	37
Picnics, 4/6 lbs., loose	38 @ 39 1/2
Picnics, 6/8 lbs., loose	33 1/2 @ 34
Pork livers	17 @ 18
Boston butts, 4/8 lbs.	41
Tenderloins, fresh, 10's	85
Neck bones, bbls.	15 1/2 @ 16
Brains, 10's	17 @ 17 1/2
Ears, 30's	17 @ 17 1/2
Snouts, lean in, 100's	13 @ 14
Feet, s.c., 30's	9 @ 9 1/2

#### SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)	
Beef casings:	
Domestic rounds, 1 1/2 in.	55 @ 65
Domestic rounds, over 1 1/2 in., 140 pack	80 @ 1.10
Export rounds, wide, over 1 1/2 in.	1.40 @ 1.65
Export rounds, medium, 1 1/2 in.	85 @ 1.10
Export rounds, narrow, 1 1/2 in. under	1.00 @ 1.25
No. 1 weas., 22 in. up	12 @ 14
No. 1 weas., 22 in. up	9 @ 12
No. 2 weasands	7 @ 10
Middles, sew., 1 1/2 in.	90 @ 1.25
Middles, select, wide, 2 1/2 in.	1.25 @ 1.65
Middles, extra select, 2 1/2 in.	1.95 @ 2.25
Middles, extra select, 2 1/2 in. & up	2.75 @ 3.25
Beef bungs, exp. No. 1.	28 @ 32
Beef bungs, domestic	18 @ 24
Dried or salt, bladders, piece:	
8-10 in. wide, flat	7 @ 13
10-12 in. wide, flat	9 @ 15
12-15 in. wide, flat	17 @ 24
Pork Casings:	
Extra narrow, 29 mm. & dn.	4.00 @ 4.25
Narrow, medium, 29 @ 32 mm.	3.75 @ 4.15
Medium, 32 @ 35 mm.	2.75 @ 3.10
Spec. med., 35 @ 38 mm.	2.00 @ 2.40
Export bungs, 34 in. cut	48 @ 47
Large prime bungs, 34 in. cut	27 @ 40
Medium prime bungs, 34 in. cut	23 @ 30
Small prime bungs	12 @ 19
Middles, 1 per set, cap. off	55 @ 70
Sheep Cas. (per hank):	
26/28 mm.	4.00 @ 4.75
22/24 mm.	4.00 @ 4.45
20/22 mm.	3.00 @ 3.25
18/20 mm.	1.75 @ 2.25
16/18 mm.	1.25 @ 1.45

#### DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hog bungs.	98 @ 95
Thuringer	45 @ 47
Farmer	76 @ 78
Holsteiner	77 @ 79
B. C. Salami	85 @ 92
Genoa style salami, ch.	99 @ 1.01

### DOMESTIC SAUSAGE

(L.C.I. prices)	
Pork sausage, hog cas.	50 1/2 @ 59
Pork sausage, sheep cas.	55 @ 55 1/2
Frankfurters, sheep cas.	55 @ 55 1/2
Frankfurters, skinless	44 1/2 @ 45 1/2
Bologna (ring)	43 1/2 @ 46
Bologna, artificial cas.	37 1/2 @ 39 1/2
Smoked liver, hog bungs	43 1/2 @ 46 1/2
New Eng. lunch, spec.	68 @ 79
Souse	39
Polish sausage, smoked	52 1/2 @ 61
Pickle & Pimiento loaf	38 1/2 @ 41 1/2
Olive loaf	39 1/2 @ 44 1/2
Pepper loaf	46 1/2 @ 61 1/2
Smoke snacks	53 1/2
Smoke links	64 1/2

#### SPICES

(Basis Chgo., orig. bbls., bags, (bales))	
Whole	Ground
Allspice, prime	73 81
Resifted	77 85
Chili Powder	47
Chili Pepper	47
Cloves, Zanzibar	75 82
Ginger, Jam., unbl.	40 46
Mace, fancy, Banda.	1.80
West Indies	1.52
East Indies	1.69
Mustard flour, fancy.	37
No. 1	33
West India Nutmeg.	50
Paprika, Spanish	51
Pepper, Cayenne	54
Red, No. 1	53
Pepper, Packers	90 1.00
Mulbar	80 89
Black Lampung	80 89

### SEEDS AND HERBS

(L.C.I. prices)	
Caraway seed	Whole for Sausage
Comino seed	26 30
Mustard seed	23
fancy	23
Yellow American	17
Oregano	37
Coriander, French	40
Natural No. 1	35
Marjoram, French	40
Sage, Dalmatian	64
No. 1	56

#### CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.06
Saltpetr., 2 ton, f.o.b. N.Y.	11.25
Bbl. refined gran. f.o.b. N.Y.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton)	28.00
f.o.b. warehouse, Chgo.	26.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chicago	26.00
Sugar	8.03
Raw, 96 basis, f.o.b. N.Y.	8.03
Refined standard cane gran., basis	8.85
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10
Dextrose, per cwt.	7.50
L.C.L. ex-warehouse, Chgo.	7.40
C/L, Chicago	7.40

### PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
	May 25	May 25	May 25
<b>FRESH BEEF (Carcass)</b>			
<b>STEER:</b>			
500-600 lbs.	\$40.50 @ 42.00	\$42.00 @ 44.00	\$40.00 @ 42.00
600-700 lbs.	40.00 @ 41.00	41.00 @ 43.00	39.00 @ 41.00
<b>Good:</b>			
500-600 lbs.	38.00 @ 40.00	40.00 @ 41.00	39.00 @ 41.00
600-700 lbs.	36.00 @ 38.00	40.00 @ 41.00	38.00 @ 40.00
<b>Commercial:</b>			
350-500 lbs.	35.00 @ 38.00	35.00 @ 38.00	35.00 @ 38.00
<b>COW:</b>			
Commercial, all wts.	27.00 @ 30.00	28.00 @ 34.00	28.00 @ 33.00
Utility, all wts.	26.00 @ 28.00	25.00 @ 30.00	27.00 @ 31.00
<b>FRESH CALF (Skin-Off)</b>			
<b>Choice:</b>			
200 lbs. down	40.00 @ 42.00	39.00 @ 42.00	41.00 @ 43.00
<b>Good:</b>			
200 lbs. down	38.00 @ 41.00	39.00 @ 42.00	39.00 @ 42.00
<b>SPRING LAMB (Carcass):</b>			
<b>Prime:</b>			
40-50 lbs.	47.00 @ 49.00	45.00 @ 47.00	48.00 @ 50.00
50-60 lbs.	44.00 @ 46.00	43.00 @ 45.00	None quoted
<b>Choice:</b>			
40-50 lbs.	47.00 @ 49.00	45.00 @ 47.00	48.00 @ 50.00
50-60 lbs.	44.00 @ 46.00	43.00 @ 45.00	None quoted
<b>Good, all wts.</b>	42.00 @ 45.00	42.00 @ 45.00	None quoted
<b>MUTTON (EWE):</b>			
<b>Choice, 70 lbs. down</b>	18.00 @ 22.00	None quoted	15.00 @ 18.00
<b>Good, 70 lbs. down</b>	18.00 @ 22.00	None quoted	15.00 @ 18.00
<b>FRESH PORK CARCASSES:</b>			
	(Packer Style)	(Shipper Style)	(Shipper Style)
80-120 lbs.	None quoted	42.00 @ 44.00	None quoted
120-160 lbs.	43.50 @ 45.00	40.00 @ 42.00	41.00 @ 43.00
<b>LOINS:</b>			
8-10 lbs.	64.00 @ 68.00	70.00 @ 72.00	65.00 @ 67.00
10-12 lbs.	64.00 @ 68.00	68.00 @ 71.00	64.00 @ 67.00
12-16 lbs.	64.00 @ 68.00	67.00 @ 70.00	61.00 @ 66.00
<b>FRESH PORK CUTS No. 1: (Smoked)</b>			
<b>PIONIS:</b>			
4-8 lbs.	41.00 @ 46.00	44.50 @ 48.00	45.00 @ 50.00
<b>HAMS, Skinned:</b>			
12-16 lbs.	61.00 @ 66.00	63.00 @ 70.00	65.00 @ 70.00
16-18 lbs.	61.00 @ 65.00	63.00 @ 69.00	63.00 @ 68.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs.	64.00 @ 73.00	71.00 @ 76.00	71.00 @ 78.00
8-10 lbs.	62.00 @ 71.00	70.00 @ 75.00	69.00 @ 76.00
10-12 lbs.	60.00 @ 65.00	64.00 @ 70.00	68.00 @ 74.00
<b>LARD, Refined:</b>			
1-lb. cartons	23.00 @ 25.25	24.00 @ 25.75	22.00 @ 25.00
50-lb. cartons and cans	21.50 @ 24.50	23.50 @ 25.25	None quoted
Tierces	20.50 @ 24.00	22.00 @ 23.50	21.50 @ 24.00



## M



# BY-PRODUCTS... FATS AND OILS

## TALLOWs and GREASES

Wednesday, May 26, 1954

A moderate volume of product moved to eastern destination late last week at steady levels, but the market in the Midwest maintained its soft undertone. More offerings were coming out and buyers assumed a lackadaisical attitude. A few tanks of all hog choice white grease changed hands at 9½¢, delivered East. Several tanks of bleachable fancy tallow sold at 7½¢, c.a.f. East, out of a midwest point. A couple of tanks of hard body bleachable fancy tallow brought 7½¢, delivered New York. On Friday, all hog choice white grease traded at 9½¢ and 9¼¢, c.a.f. East, several tanks involved. A tank of edible tallow sold at 12¼¢, Chicago basis, and offered out later at ¼¢ down. A few tanks of yellow grease sold at 6¼¢, c.a.f. Chicago.

The inedible fats list on Monday of the new week was extremely quiet, with buyers and sellers maintaining a waiting attitude. Edible tallow sold at 12½¢, Chicago basis.

Tallow and grease materials on Tuesday were offered in fair to good quantity at steady prices, however, the persistent lower bids on the part of some consumers brought out product at ¾¢ under last levels. A few tanks of regular production bleachable fancy tallow sold at 7¼¢, c.a.f. East. Edible tallow was reported selling at 11½¢, f.o.b. shipping point, equal to 12¢, Chicago basis, and more was offered same way. Additional tanks of regular production bleachable fancy tallow sold at 7¼¢, and hard body material at 7½¢, all c.a.f. East.

Several tanks of all hog choice white grease sold at 9½¢, and 9¼¢,

delivered New York. Bleachable fancy tallow traded at 6½¢, prime tallow at 6½¢, special tallow at 6½¢, B-white grease at 6½¢, and yellow grease at 5½¢, all delivered consuming points; good volume in the trade. Trade indicated 7½¢ was paid, Chicago, on not all hog choice white grease. A few tanks of original fancy tallow sold at 7½¢, c.a.f. New York.

The market slowed down considerably at midweek, with buyers more or less out of the trade in the Midwest. Moderate buying interest, however, was indicated by eastern consumers. All hog choice white grease was bid at 9¼¢, delivered New York, but without action. Bleachable fancy tallow offered early in the day at 7¼¢, c.a.f. East, was withdrawn later.

**TALLOWs:** Wednesday's quotations: edible tallow, 12¢; original fancy tallow, 6½¢@7¢; bleachable fancy tallow, 6½¢; prime tallow, 6½¢; special tallow, 6½¢; No. 1 tallow, 5½¢; No. 2 tallow, 5½¢.

**GREASES:** Wednesday's quotations: choice white grease (not all hog), 7½¢; B-white grease, 6½¢; yellow grease, 5½¢; house grease, 5½¢; and brown grease, 5@5½¢. The all hog choice white grease was quoted at 9¼¢, c.a.f. East basis.

## March Oils Consumption

Consumption of refined cottonseed oil in March totaled 3,740 60,000-pound tank cars compared with 2,726 in February and 1,365 in March, last year. The visible supply at the close of March was 28,915 cars as against 31,805 at the end of February and 20,563 a year earlier. Consumption of crude soybean oil during March amounted to 3,509 cars compared with 3,559 in February and 3,665 in March, 1953.

## VEGETABLE OILS

Wednesday, May 26, 1954

The various selections of vegetable oils were generally unchanged in respect to prices Monday, compared with last week's close, except soybean oil which appeared somewhat firmer.

Only a light volume of soybean oil was traded, with the bulk of activity confined to the early part of the day. May shipment sold at 13½¢, with reported sales later at 13½¢. Early June shipment cashed at 13½¢ and July shipment brought 13½¢.

The cottonseed oil market in the Valley was also stronger with sales at 14¼¢. Material in the Southeast continued to be scarce and the market in that area could only be quoted nominally at 14½¢. In Texas, 14¢ was bid at favorable locations, with offerings priced at 13½¢, Lubbock basis. Corn oil was called 14½¢, nominal basis, with unconfirmed trading at that level. Peanut oil was bid at 17¼¢, and offered at 17¼¢, with rumored movement later in the day at 17½¢. Coconut oil was quoted at 13¼¢, nominal for spot shipment.

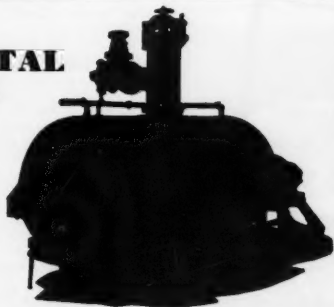
Soybean oil sold quite freely Tuesday, for nearby positions, but no sales of forward months were confirmed. Immediate May shipment reportedly sold early at 13½¢, but the majority of activity was confined to June shipment which sold throughout the day at 13½¢. Sellers later held offerings at 14¢, which were countered with bids of 13½¢. July shipment was reported to have sold at 13½¢.

Cottonseed oil sold in the Valley at 14¼¢ for June shipment, and July sold on a resale at 14¼¢. Trading in Texas was confined to the Lubbock

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area at 13 $\frac{1}{2}$ c, with 14c bid at common points. No material change in the Southeast was encountered. Corn oil declined to trade at 14 $\frac{1}{2}$ c for June shipment. Peanut oil was unchanged at 17 $\frac{1}{2}$ c, nominal basis. Coconut oil was offered at 13 $\frac{1}{2}$ c for immediate shipment.

A good volume of soybean oil was traded again at midweek, at prices steady with Tuesday's levels with the exception on an early sale of prompt shipment to a speculator at 14c. Only a few tanks were involved. June and July shipments sold in excess of a hundred tanks at 13 $\frac{1}{2}$ c, reportedly exclusively refiner purchase.

The cottonseed oil market was stronger but described as tight. June shipment sold in the valley at 14 $\frac{1}{2}$ c, and July shipment was offered at that level. Later offerings of June were priced at 14 $\frac{1}{2}$ c with possible sales at that figure. In Texas, 14c was paid, Lubbock basis, with other trading heard at 13 $\frac{1}{2}$ c for July shipment. At common points, 14 $\frac{1}{2}$ c was asked with bids at 14 $\frac{1}{2}$ c. Corn oil sold at 14 $\frac{1}{2}$ c for June shipment. Peanut oil was quoted slightly lower at 17 $\frac{1}{4}$ c, while coconut oil declined on a nominal basis to 13 $\frac{1}{2}$ c.

**CORN OIL:** Unchanged pricewise from last midweek level.

**SOYBEAN OIL:** Good volume sold during week, with sales confined to

nearby positions at 13 $\frac{1}{2}$ c.

**PEANUT OIL:** Market slow and pegged at 17 $\frac{1}{4}$ c, nominally, at mid-week.

**COCONUT OIL:** Available offerings fail to draw bids, resulting in a dull market.

**COTTONSEED OIL:** Gained considerable strength during week, due to tight supplies.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, MAY 21, 1954					
	Open	High	Low	Close	Prev. Close
July	16.27b	16.37	16.37	16.37	16.27
Sept.	14.70b	14.78b	14.78b	14.78b	14.72b
Oct.	14.40b	14.55b	14.55b	14.55b	14.45
Dec.	14.35b	14.45b	14.45b	14.45b	14.40
Jan.	14.30b	14.40b	14.40b	14.40b	14.35b
Mar.	14.35b	14.46b	14.46b	14.46b	14.41
May	14.30b	14.40b	14.40b	14.40b	14.40b

Sales: 37 lots.

MONDAY, MAY 24, 1954					
	Open	High	Low	Close	Prev. Close
July	16.30b	16.37	16.35	16.34b	16.37
Sept.	14.65b	14.78b	14.78b	14.78b	14.78b
Oct.	14.50b	14.50b	14.50b	14.50b	14.55b
Dec.	14.40b	14.60	14.50	14.55b	14.45b
Jan.	14.40b	14.50b	14.50b	14.50b	14.40b
Mar.	14.35b	14.60	14.54	14.45b	14.46b
May	14.35b	14.45b	14.45b	14.45b	14.40b

Sales: 21 lots.

TUESDAY, MAY 25, 1954					
	Open	High	Low	Close	Prev. Close
July	16.30b	16.42	16.30	16.40b	16.34b
Sept.	14.78b	15.00	14.95	14.95b	14.78b
Oct.	14.40b	14.55b	14.40b	14.70b	14.50b
Dec.	14.35b	14.45b	14.35b	14.70b	14.45b
Jan.	14.45b	14.55b	14.45b	14.70b	14.50b
Mar.	14.35b	14.70	14.65	14.65b	14.45b
May	14.35b	14.45b	14.35b	14.65b	14.45b

Sales: 85 lots.

WEDNESDAY, MAY 26, 1954					
	Open	High	Low	Close	Prev. Close
July	16.39b	16.45	16.40	16.33b	16.40b
Sept.	14.90b	15.05	14.95	14.95	14.95b
Oct.	14.65b	14.70b	14.65b	14.55b	14.70b
Dec.	14.65b	14.70	14.67	14.55b	14.70b
Jan.	14.60b	14.60b	14.50b	14.50b	14.70b
Mar.	14.65b	14.69	14.69	14.55b	14.65b
May	14.60b	14.60b	14.50b	14.50b	14.65b

Sales: 32 lots.

## BY-PRODUCTS MARKETS

### BLOOD

Wednesday, May 26, 1954

	Unit	Ammonia
Unground, per unit of ammonia (bulk)		*8.00ax

### DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose		*8.50
Low test		*8.00
High test		*8.00
Liquid stick tank cars		4.50@5.00m

### PACKINGHOUSE FEEDS

	Carlots, per ton
50% meat, bone scraps, bagged	\$110.00@120.00
50% meat, bone scraps, bulk	105.00@117.50
55% meat scraps, bulk	124.00
60% Digester tankage, bulk	105.00@117.00
60% Digester tankage, bagged	120.00@122.50
60% blood meal, bagged	160.00
80% standard steamed bone meal, bagged (spec. prep.)	80.00
60% steamed bone meal, bagged	65.00

### FERTILIZER MATERIALS

High grade tankage, ground, per unit ammonia	6.00
Hoof meal, per unit ammonia	6.75@7.00m

### DRY RENDERED TANKAGE

	Per unit
Low test	*1.90@2.00
High test	*1.90@2.00

### GELATINE AND GLUE STOCKS

	Per cwt.
Calf trimmings (limed)	\$1.35@1.50
Hide trimmings (green salted)	6.00@7.00
Cattle jaws, scraps and knuckles, per ton	55.00@57.50
Pig skin scraps and trimmings, per lb.	9 $\frac{1}{2}$ @10

### ANIMAL HAIR

Winter coil dried, per ton	*115.00@120.00
Summer coil dried, per ton	50.00@57.50
Cattle switches, per piece	3 $\frac{1}{4}$ @5
Winter processed, gray, lb.	14@16
Summer processed, gray, lb.	8@10

n—nominal. a—asked.  
\*Quoted delivered basis.

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# HIDES AND SKINS

Some selections of hides decline, while others hold steady in heavy trading—Small packer and country hide markets easier and activity limited—Northern heavy calf rumored to have sold at 50c—Sheepskin market mostly steady.

## CHICAGO

**PACKER HIDES:** Offerings of hides were more than ample to stimulate activity Monday, but the buying interest was generally  $\frac{1}{2}$ c less than the asking price. Heavy and light native steers as well as heavy and light native cows were wanted at lower levels. At midafternoon, a major packer sold about 7,000 light native steers at an undisclosed figure. Late in the day, another major packer moved about 8,000 heavy native steers at 11c and 11 $\frac{1}{2}$ c. About 4,600 River and St. Paul light native steers brought 14c.

Early Tuesday, there was continued interest for native steers at the previous day's levels and a couple of cars reportedly sold at 11c for Rivers and 11 $\frac{1}{2}$ c for northern point production. There was other buying interest for other selections at lower levels, but trading was slow to develop. Somewhat later, the momentum of trading became brisk and the first sales were actually the feature of the day.

About 40,000 branded steers sold at 10c for butts and heavy Texas steers and 9 $\frac{1}{2}$ c for Colorados, with prior to May saltings of these selections trading  $\frac{1}{2}$ c less. Light native cows traded at steady prices and about 6,000 sold at 15 $\frac{1}{2}$ c for River points and at 16c for northern stock. Another lot of 1,200 sold at equal prices. Late in the day, about 5,000 branded cows sold steady at 12c and 13c, depending on point. Some 6,000 River heavy native cows sold at 13 $\frac{1}{2}$ c. About 1,400 native bulls brought 10c for St. Pauls.

In additional trading late Tuesday, combined with sales at midweek, about 20,000 heavy native cows were traded at 13 $\frac{1}{2}$ c and 14c. An estimated 10,000 light native cows sold Wednesday at 15 $\frac{1}{2}$ c and 16c. Some St. Paul light native steers, included in packs of heavy native steers, sold at 14c, with the heavy native steers steady at 11c and 11 $\frac{1}{2}$ c.

**SMALL PACKER AND COUNTRY HIDES:** Small packer hides were easier this week, but trading was scattered due to the confused big packer hide market which again made

tanners cautious. The 50-lb. average sold in a limited way earlier in the week at 11 $\frac{1}{2}$ c to 12 $\frac{1}{2}$ c, the latter figure considered a top price. Offerings of this average later were priced at 13c and 13 $\frac{1}{2}$ c, but bids were steady. The 60-lb. average were nominal at 9@9 $\frac{1}{2}$ c, without action. There was a bid for extremes, 30@50-lb., at 15c. A few cars of country hides sold at 8c and 8 $\frac{1}{2}$ c considering mixed lots or straight locker butchers.

**CALFSKINS AND KIPSKINS:** Both big packer and small packer calf and kipskins were in stronger position this week, but actual sales were difficult to confirm. Northern heavy calf was rumored sold at 50c, with the lights reportedly steady at 47 $\frac{1}{2}$ c. About 1,200 St. Paul kip sold 2 $\frac{1}{2}$ c higher at 32 $\frac{1}{2}$ c. Small packer all-weight calf was quoted at 33@33 $\frac{1}{2}$ c, and kip up to 19@19 $\frac{1}{2}$ c, carload lots.

**SHEEPSKINS:** The sheepskin market was steady this week, with a car of No. 1 shearlings trading at 1.65, and a mixed car of No. 2 and No. 3 shearlings at 1.25 and .80. Production of fall clips was reportedly good, but trading was lacking. Dry pelts last sold at 27@28c, but no sales were confirmed this week. Winter pickled skins were short in supply, and were quoted at 9.50. Genuine spring lambs reportedly sold at 12.00 per dozen.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 22, 1954, totaled 6,179,000 lbs.; previous week, 6,463,000 lbs.; same week, 1953, 4,849,000 lbs.; 1954 to date, 113,170,000 lbs.; same period, 1953, 105,456,000 lbs.

Shipments for week ended May 22, 1954, totaled 3,140,000 lbs.; previous week 4,188,000 lbs.; corresponding week 1953, 3,129,000 lbs.; this year to date, 87,551,000 lbs.; corresponding week, 1953, 76,831,000 lbs.

## CHICAGO HIDE QUOTATIONS

PACKER HIDES			
Week ending	Previous	Cor.	Week
May 26, 1954	May 26, 1954	1953	1953
Nat. steers..11	@14	12 $\frac{1}{2}$ @15n	16 @19
Hvy. Tex. steers...	10	10 $\frac{1}{2}$	14 @14 $\frac{1}{2}$
Butt bran'd steers...	10	10 $\frac{1}{2}$	14
Col. steers...	9 $\frac{1}{2}$	10	13 $\frac{1}{2}$
Ex. lgt. Tex. steers...	13 $\frac{1}{2}$ n	13 $\frac{1}{2}$ n	20n
Brnd. cows..12	@13	12 @13n	17 @17 $\frac{1}{2}$ n
Hvy. nat. cows...	13 $\frac{1}{2}$ @14	14 @14 $\frac{1}{2}$	18 @19
Lt. nat. cows...	15 $\frac{1}{2}$ @16	15 $\frac{1}{2}$ @16n	20
Nat. bulls...	9 $\frac{1}{2}$ @10	10 $\frac{1}{2}$ @11n	12 $\frac{1}{2}$
Brnd. bulls...	8 $\frac{1}{2}$ @9	9 $\frac{1}{2}$ @10n	11 $\frac{1}{2}$
Calfskins...	47 $\frac{1}{2}$ n	47 $\frac{1}{2}$ n	57 $\frac{1}{2}$ n
Nor.10/15...	47 $\frac{1}{2}$ n	47 $\frac{1}{2}$ n	53 $\frac{1}{2}$ n
10/down...	32 $\frac{1}{2}$	30n	40n
Kips, Nor. nat., 15/25...	30n	27 $\frac{1}{2}$ n	37 $\frac{1}{2}$ n
Kips, Nor. Brnd.15/25			

## SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over...	9 @9 $\frac{1}{2}$ n	10 $\frac{1}{2}$ n 15	@15 $\frac{1}{2}$ n
50 lbs.	11 $\frac{1}{2}$ @12 $\frac{1}{2}$ n	13 $\frac{1}{2}$ n 16	@16 $\frac{1}{2}$ n

## SMALL PACKER SKINS

Calfskins...	30n	25n	38n
und. 15 lbs.	18@19n	17@18n	28@29n
Kips, reg.	1.25@1.35n	1.25@1.35n	1.50@1.60n
Slunks, hairless	25@35n	25@35n	30n

## SHEEPSKINS

Packer shearlings...	1.65	1.65@1.75	2.40n
No. 1 Dry Pelts	27@28n	27@28	29
Horsehides, Untrmd.	10.75n	10.75n	11.50@12.00n

## N.Y. HIDE FUTURES

### MONDAY, MAY 24, 1954

	Open	High	Low	Close
July...	15.25-27	15.35	15.25	15.30
Oct...	15.92-91	16.00	15.91	15.95b-98a
Jan...	16.40b	16.57	16.50	16.50
Apr...	16.65b	...	...	16.70b-55a
July...	16.85b	...	...	16.95b-17.15a
Oct...	17.00b	...	...	17.20n

Sales: 31 lots.

### TUESDAY, MAY 25, 1954

July...	15.15-10	15.17	15.03	15.30b-40a
Oct...	15.81-79	16.00	15.70	16.00
Jan...	16.28b	16.51	16.41	16.50b-90a
Apr...	16.45b	...	...	16.80b-95a
July...	16.65b	...	...	17.05b-25a
Oct...	16.85b	...	...	17.30b-55a

Sales: 97 lots.

### WEDNESDAY, MAY 26, 1954

July...	15.25b	15.60	15.55	15.50b-52a
Oct...	15.95b	16.30	16.10	16.10-11
Jan...	16.50b	16.80	16.73	16.65b-71a
Apr...	16.75b	17.10	17.03	16.95b-17.05a
July...	17.00b	...	...	17.15b-30a
Oct...	17.25b	17.55	17.50	17.35b-55a

Sales: 65 lots.

### THURSDAY, MAY 27, 1954

July...	15.50b	15.67	15.55	15.70b-80n
Oct...	16.00b	16.35	16.15	16.35
Jan...	16.50b	16.96	16.72	16.96
Apr...	16.80b	...	...	17.25b-30n
July...	17.00b	...	...	17.50b-60n
Oct...	17.30b	17.70	17.70	17.75b-90n

Sales: 54 lots.

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# Week's Closing Markets

## PHILADELPHIA FRESH MEATS

Tuesday, May 25, 1954

### WESTERN DRESSED

BEEF (STEER)	Cwt.
Prime, 600/800	\$42.75@44.50
Choice, 500/700	40.50@42.50
Choice, 700/800	39.75@41.50
Good, 500/700	37.75@39.75
Commercial, 350/700	33.25@35.75

COW:	
Commercial, 350/700	30.50@33.50
Utility, all wts.	28.50@30.50

VEAL (SKIN OFF):	
Choice, 80/110	38.00@41.00
Choice, 110/150	39.00@42.00
Good, 50/80	34.00@38.00
Good, 80/110	35.00@37.00
Good, 110/150	35.00@37.00
Commercial, all wts.	30.00@34.00
Utility, all wts.	27.00@30.00

LAMB (Spring):	
Choice & prime, 30/45	52.00@54.00
Choice & prime, 45/55	49.00@52.00

LAMB (Aged):	
Choice & Prime, 30/50	48.00@50.00
Choice & Prime, 50/60	44.00@48.00
Good, all wts.	45.00@48.00
Utility, all wts.	40.00@44.00

PORK CUTS—CHOICE LOINS:	
(Bladeless included) 8-12	62.00@64.00
(Bladeless included) 12-16	58.00@60.00
Butts, Boston style, 4-8	48.00@50.00

SPARERIBS, 2 lbs. down	49.00@51.00
------------------------	-------------

STEER BEEF CUTS:	PRICE	Choice
Hindqtrs., 600/800	\$53.00@56.00	\$50.00@52.00
Hindqtrs., 800/900	53.00@55.00	49.00@50.00
Round, no flank	48.00@52.00	47.00@50.00
Hip rd., with flank	45.00@50.00	45.00@48.00
Full loin, untrim.	55.00@58.00	50.00@53.00
Rib (7 bone)	53.00@56.00	50.00@54.00
Arm Chuck	33.00@36.00	32.00@35.00
Brisket	31.00@35.00	31.00@35.00
Short plates	13.00@16.00	13.00@16.00

## VEGETABLE OILS

Wednesday, May 26, 1954

Crude cottonseed, oil, carlots, f.o.b. mills	
Valley	14 1/2 pd
Southeast	14 1/2 n
Texas	14 1/2 n
Corn oil in tanks, f.o.b. mills	14 1/2 pd
Peanut oil, f.o.b. Southern mills	17 1/2 n
Soybean oil, Decatur	13 1/2 pd
Coconut oil, f.o.b. Pacific Coast	13 1/2 n
Cottonseed foots.	
Midwest and West Coast	1 1/2 n
East	1 1/2 n

## OLEOMARGARINE

Wednesday, May 26, 1954

White domestic vegetable	27
Yellow quarters	29
Milk churned pastry	27
Water churned pastry	26

## OLEO OILS

(F.O.B. Chicago)

	Lb.
Prime oleo stearine (slack barrels)	14 1/2 @ 14 1/2
Extra oleo oil (drums)	18 1/2 @ 19

pd—paid. n—nominal. a—asked. b—bid.

## THURSDAY'S CLOSINGS

### Provisions

The top price paid for live hogs on the Chicago market was \$26.50 and the average, \$22.75. Provision prices were quoted as follows: Under 12 pork loins, 57; 10/14 green skinned hams, 55@57; Boston butts, 39; 16/down pork shoulders, 36 nominal; 3/down spareribs, 47; 8/12 fat backs, 14@14 1/4; regular pork trimmings, 24 nominal; 18/20 DS bellies, 31 asked; 4/6 green picnics, 35@35 1/4; 8/up green picnics, 26 1/2 @ 27.

P.S. loose lard was quoted at 17.00 nominal and P.S. lard in tierces at 19.75 nominal.

## Cottonseed Oil

Closing cottonseed oil futures in New York were quoted as follows: July 16.32b-34a; Sept. 14.95b-15.02a; Oct. 14.59b-65a; Dec. 14.58b-63a; Jan. 14.55b-65a; Mar. 14.59b-65a; and May 14.50b.

Sales: 16 lots.

## HOG WEIGHTS AND COST

Average costs and weights of hogs at eight markets during April, 1954, with comparisons:

	BARROWS AND GILTS	AVERAGE WTS. (LBS.)
	Apr. 1954	Apr. 1953
Chicago	\$27.30	\$22.29
Kansas City	27.50	22.15
Omaha	27.01	21.84
St. Louis Nat'l	27.60	22.21
St. Joseph	27.44	22.18
St. Paul	27.12	21.98
Sioux City	26.84	21.89
Indianapolis	27.53	22.27

## EASTERN BY-PRODUCTS

New York, May 26, 1954  
Dried blood was quoted Wednesday at \$8.50 per unit of ammonia. Low test wet rendered tankage was listed at \$8.50 per unit of ammonia and dry rendered tankage was quoted at \$1.80 per protein unit.

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# LIVESTOCK MARKETS...Weekly Review

## April Livestock Kill Down; Cattle Set Month Record

April slaughter of livestock followed a pattern anticipated somewhat by the trade on the basis of weekly reports by the U. S. Department of Agriculture. Butchering of all classes of meat animals showed declines from March slaughter of the respective kinds, but the month's kill of cattle established a new record for the period. Hog slaughter declined about 26 per cent from the number killed in March and about 22 per cent less than in April, last year.

April slaughter of cattle numbered 1,416,787 head for a new April mark, while showing a decline from 1,511,003 killed in March. April, 1953 slaughter of cattle totaled 1,371,434 head, the second largest count on record.

Calf slaughter declined sharply to 598,377 animals from 660,485 butchered in March, but outnumbered the 540,929 killed in April last year. April slaughter of calves was the largest in five years.

April slaughter of hogs numbered 3,853,169 head for a sharp drop from 4,553,795 butchered the month before and 4,324,684 killed a year earlier. It was also the smallest kill of swine for the month since the 3,343,000-head slaughter in 1948.

Slaughter of sheep and lambs in April declined to 1,095,684 head from 1,148,930 butchered commercially in March and numbered slightly less than the 1,099,502 killed last year. It was, however, the second year in a row that monthly slaughter of sheep has been in millions for four months in a row since 1948.

Cattle slaughter for the first four months of the year totaled 5,771,285 head for a new record and exceeded last year's count of 5,154,411 head by about 12 per cent. Calf slaughter for the period numbered 2,322,609 head for a 19 per cent increase over

the 1,950,549 reported for the same period last year.

Hog slaughter at 17,002,286 head showed a 12 per cent drop from 20,103,238 last year. January-April slaughter of sheep and lambs totaled 4,575,870 head for a small drop from 4,666,446 a year ago.

### FEDERALLY INSPECTED SLAUGHTER

CATTLE		1954	1953
January	.....	1,541,041	1,313,249
February	.....	1,302,454	1,170,243
March	.....	1,511,003	1,299,485
April	.....	1,416,787	1,371,434
May	.....	.....	1,344,967
June	.....	.....	1,450,302
July	.....	.....	1,498,214
August	.....	.....	1,493,951
September	.....	.....	1,641,126
October	.....	.....	1,781,789
November	.....	.....	1,608,793
December	.....	.....	1,723,443

CALVES		1954	1953
January	.....	546,056	453,075
February	.....	517,691	421,826
March	.....	660,485	534,719
April	.....	598,377	540,929
May	.....	.....	503,699
June	.....	.....	586,043
July	.....	.....	615,679
August	.....	.....	602,148
September	.....	.....	657,157
October	.....	.....	776,132
November	.....	.....	658,052
December	.....	.....	657,313

HOGS		1954	1953
January	.....	4,712,159	6,267,088
February	.....	3,883,165	4,549,511
March	.....	4,553,795	4,961,965
April	.....	3,853,169	4,324,684
May	.....	.....	3,642,647
June	.....	.....	3,607,412
July	.....	.....	3,275,687
August	.....	.....	3,595,943
September	.....	.....	4,059,370
October	.....	.....	4,994,157
November	.....	.....	5,540,389
December	.....	.....	5,438,520

SHEEP AND LAMBS		1954	1953
January	.....	1,241,150	1,288,675
February	.....	1,060,196	1,085,153
March	.....	1,148,930	1,190,116
April	.....	1,095,684	1,099,502
May	.....	.....	1,014,688
June	.....	.....	1,055,313
July	.....	.....	1,108,921
August	.....	.....	1,157,615
September	.....	.....	1,366,162
October	.....	.....	1,528,873
November	.....	.....	1,159,318
December	.....	.....	1,290,038

YEAR TOTALS		1954	1953
Cattle	.....	5,771,285	5,154,411
Calves	.....	2,322,609	1,950,549
Hogs	.....	17,002,286	20,103,238
Sheep	.....	4,575,870	4,666,446

### SALABLE LIVESTOCK AT 12 MARKETS IN APR.

The USDA report for 12 markets:

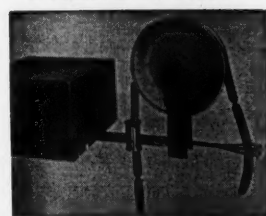
	Apr., 1954		Apr., 1953	
	CATTLE		CATTLE	
Chicago	148,959	193,404	148,959	193,404
Cincinnati	16,152	14,087	16,152	14,087
Denver	58,487	68,576	58,487	68,576
Fort Worth	39,734	39,821	39,734	39,821
Indianapolis	35,489	30,747	35,489	30,747
Kansas City	85,805	92,318	85,805	92,318
Oklahoma City	44,344	36,497	44,344	36,497
Omaha	168,318	171,291	168,318	171,291
St. Joseph	55,347	58,666	55,347	58,666
St. Louis NSY	72,240	69,867	72,240	69,867
Sioux City	90,944	130,456	90,944	130,456
S. St. Paul	80,271	87,109	80,271	87,109
Totals	900,090	965,839	900,090	965,839

		CALVES	
Chicago	8,124	8,405	
Cincinnati	5,878	5,878	
Denver	5,847	4,509	
Fort Worth	7,569	9,156	
Indianapolis	9,429	9,429	
Kansas City	9,927	11,798	
Oklahoma City	5,609	7,531	
Omaha	7,800	5,865	
St. Joseph	5,461	3,556	
St. Louis NSY	20,238	19,686	
Sioux City	1,175	1,881	
S. St. Paul	38,327	38,590	
Totals	122,504	128,175	

HOGS			
Chicago	144,752	168,967	
Cincinnati	54,058	55,204	
Denver	14,260	13,410	
Fort Worth	7,324	8,248	
Indianapolis	158,868	163,373	
Kansas City	35,072	41,379	
Oklahoma City	9,861	17,727	
Omaha	112,527	124,606	
St. Joseph	80,984	91,596	
St. Louis NSY	176,767	198,648	
Sioux City	106,073	119,087	
S. St. Paul	158,725	168,621	
Totals	1,056,271	1,160,863	

SHEEP			
Chicago	83,008	44,106	
Cincinnati	1,226	853	
Denver	61,455	114,292	
Fort Worth	140,214	107,981	
Indianapolis	3,958	4,015	
Kansas City	24,968	30,872	
Oklahoma City	9,872	7,134	
Omaha	49,965	53,217	
St. Joseph	13,962	11,399	
St. Louis NSY	12,974	8,353	
Sioux City	20,252	2,901	
S. St. Paul	21,523	25,394	
Totals	399,402	429,219	

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### LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended May 15, compared with the same time 1953, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCKS YARDS	GOOD STEERS Up to 1000 lbs.	VEAL CALVES Good and Choice	HOGS* Grade B <sup>1</sup> Dressed	LAMBS Good Handyweights
	1953	1953	1953	1953
Toronto	\$19.07	\$19.49	\$23.50	\$35.50
Montreal	19.80	20.25	18.75	22.45
Winnipeg	17.60	18.65	20.50	23.33
Calgary	18.38	19.03	21.55	24.75
Edmonton	17.60	18.00	22.00	34.00
Lethbridge	17.75	18.50	20.75	33.00
Pr. Albert	16.85	17.60	23.00	32.50
Moose Jaw	18.50	17.75	19.00	21.00
Saskatoon	16.85	18.25	22.50	24.00
Regina	16.75	18.05	22.50	23.60
Vancouver	18.18	17.00	20.00	24.80
				35.65
				31.13

\*Dominion Government premiums not included.

### SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

	Week Ended	Prev. Week	Cor. 1953
Chicago	27,333	26,634	24,380
Kan. City	14,867	13,905	13,561
Omaha	28,489	27,310	22,933
East St. L.	11,670	10,838	10,522
St. Joseph	10,194	11,049	8,960
Sioux City	11,990	11,232	11,696
Wichita	4,786	3,754	3,415
New York & Jer. City	11,068	10,887	8,526
Okla. City	11,032	8,182	5,884
Cincinnati	5,048	4,899	4,203
Denver	12,811	11,606	11,979
St. Paul	18,785	19,478	15,621
Milwaukee	5,784	6,682	4,008
Total	174,757	165,457	145,697

	Week Ended	Prev. Week	Cor. 1953
Chicago	29,767	26,519	25,880
Kan. City	9,392	8,925	10,401
Omaha	26,360	24,637	22,610
East St. L.	18,915	25,723	20,629
St. Joseph	17,318	17,489	3,273
Sioux City	18,564	16,766	17,807
Wichita	6,597	6,872	6,770
New York & Jer. City	38,190	37,114	36,523
Okla. City	9,257	9,909	8,505
Cincinnati	10,368	11,440	10,198
Denver	7,919	8,602	8,061
St. Paul	27,522	30,520	22,584
Milwaukee	3,445	3,872	4,370
Total	223,614	227,588	197,620

	Week Ended	Prev. Week	Cor. 1953
Chicago	3,306	2,250	2,401
Kan. City	8,903	9,902	4,951
Omaha	13,439	10,792	6,559
East St. L.	4,127	2,163	2,223
St. Joseph	9,129	10,656	1,173
Sioux City	8,723	7,978	4,240
Wichita	3,587	4,354	3,306
New York & Jer. City	37,826	42,576	30,678
Okla. City	8,452	3,568	5,472
Cincinnati	650	385	465
Denver	5,138	7,177	6,911
St. Paul	2,335	3,436	2,529
Milwaukee	486	320	210
Total	105,243	105,567	71,067

\*Cattle and calves.  
†Federally inspected slaughter, including direct.  
‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including direct.

### BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, May 26, were as follows:

CATTLE:	Steers, choice	None rec.
	Steers, gd. & ch.	23.00@25.00
	Steers, utility	15.00@17.00
	Heifers, gd. & ch.	20.00@22.00
	Heifers, utility	14.00@15.00
	Cows, com'l	14.00@15.00
	Cows, cull. & utility	None rec.
	Cows, can. & cut.	8.50@12.00
	Bulls, com'l	16.00@17.50
VEALERS:	Choice & prime	26.00 only
	Good & prime	22.00@25.00
	Com'l & gd.	12.00@22.00
	Culls	8.00@12.00
HOGS:	Choice, 180/240	27.25@28.25
	Sows, 400/down	22.00@23.00
LAMBS (Spring):	Good & Ch.	none rec.

### NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended May 22:

	Cattle	Calves	Hogs	Sheep
Salable	162	413	...	...
Total (incl. direct)	6,400	4,851	16,252	18,049
Prev. week:	Total (incl. direct)	6,453	3,488	15,833
				17,986

\*Including hogs at 31st st.

### CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

	Receipts	Cattle	Calves	Hogs	Sheep
May 20	2,292	591	13,175	569	...
May 21	763	206	6,374	36	...
May 22	396	144	1,357	23	...
May 23	21,486	610	12,395	2,283	...
May 25	13,600	400	12,506	1,500	...
May 26	12,000	400	11,000	1,500	...
*Week so	far	39,486	1,410	36,395	4,783
Wk. ago	42,334	1,243	31,393	5,192	...
Yr. ago	42,157	1,455	29,978	9,384	...
2 years	ago	30,565	1,095	39,387	9,439
	*Including 264 cattle, 4,052 hogs and 170 sheep direct to packers.				

	Shipments	Cattle	Calves	Hogs	Sheep
May 20	2,528	132	4,431	91	...
May 21	1,334	217	2,402	10	...
May 22	634	...	615	...	...
May 24	5,672	30	2,391	50	...
May 25	2,500	...	2,000	1,000	...
May 26	6,000	...	3,000	500	...
Week so	far	14,172	30	7,391	1,559
Wk. ago	15,018	100	7,860	1,711	...
Yr. ago	17,421	106	5,714	544	...
2 years	ago	11,851	145	6,204	1,219

	May Receipts	1954	1953
Cattle	174,644	164,251	...
Calves	7,141	8,773	...
Hogs	181,429	183,112	...
Sheep	19,827	50,697	...

	May Shipments	1954	1953
Cattle	70,766	71,867	...
Hogs	39,825	33,145	...
Sheep	6,461	5,352	...

### CHICAGO HOG PURCHASES

	Supplies of hogs purchased at Chicago, week ended Wed., May 26:	Week ended	May 26	May 19
Packers' purch.	34,265	28,069	...	...
Shippers' purch.	14,152	12,623	...	...
Total	48,417	40,692	...	...

### LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, May 26, were reported as shown in the table below:

CATTLE:	Steers, choice & pr.	\$26.00 only
	Steers, good	22.50@23.50
	Steers, com'l & ch.	22.00@24.25
	Heifers, good	20.50 only
	Heifers, com'l	17.75 only
	Cows, util. & com'l	12.50@16.50
	Cows, can. & cut.	9.50@12.50
	Bulls, util.	16.00@18.00
CALVES:	Vealers, ch. & pr.	None rec.
	Good & choice	20.00@23.00
	Calves, cull & util.	12.00@17.00
HOGS:	Choice, 200/240	26.00@27.00
	Sows, 325/375	20.00@21.00
LAMBS (Spring):	Good	23.00 only

### CANADIAN KILL

Inspected slaughter in Canada for week ended May 15:

	Period May 15	Same Last Yr.
CATTLE	Western Canada	15,648
	Eastern Canada	17,694
Total	33,342	26,388
HOGS	Western Canada	39,361
	Eastern Canada	44,781
Total	84,142	97,709
ALL hog carcasses	graded	91,798
	105,654	...
SHEEP	Western Canada	1,678
	Eastern Canada	1,320
Total	2,998	2,337

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 22, 1954, as reported to The National Provisioner:

### CHICAGO

Armour, 3,888 hogs; Wilson, 4,398 hogs; Agar, 9,840 hogs; Shippers, 15,317 hogs; and Others, 11,691 hogs.  
Total: 27,333 cattle; 1,862 calves; 45,084 hogs; and 3,896 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,192	1,141	1,230	1,870
Swift	2,903	933	2,593	2,946
Wilson	1,354	...	2,638	...
Butchers	4,455	...	962	...
Others	889	...	1,943	3,189
<b>Totals</b>	<b>12,793</b>	<b>2,074</b>	<b>9,392</b>	<b>8,005</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	8,554	6,844	3,474	...
Cudahy	4,465	5,037	1,983	...
Swift	5,583	6,505	2,469	...
Wilson	3,816	3,413	3,007	...
Cornhusker	1,002	...	...	...
O'Neil	400	...	...	...
Neb. Beef	108	...	...	...
Eagle	402	...	...	...
Gr. Omaha	611	...	...	...
Hoffman	172	...	...	...
Rothschild	442	...	...	...
Roth	1,434	...	...	...
Kingman	1,325	...	...	...
Merchants	108	...	...	...
Midwest	129	...	...	...
Omaha	463	...	...	...
Union	715	...	...	...
Others	...	13,148	...	...
<b>Totals</b>	<b>29,829</b>	<b>34,967</b>	<b>10,633</b>	...

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,827	1,119	4,042	2,390
Swift	3,699	3,103	8,049	1,737
Hunter	922	...	4,876	...
Hell	...	...	1,948	...
Krey	...	...	...	...
Laclede	...	...	...	...
Lucer	...	...	...	...
<b>Totals</b>	<b>7,448</b>	<b>4,222</b>	<b>18,915</b>	<b>4,127</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,427	317	9,222	2,766
Armour	3,530	356	7,521	1,123
Others	4,278	100	3,050	...
<b>Totals</b>	<b>11,235</b>	<b>773</b>	<b>19,793</b>	<b>3,889</b>

\*Do not include 48 cattle, 4 calves, 573 hogs and 5,240 sheep direct to packers.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	5,026	...	1,407	...
Cudahy	3,702	...	6,150	1,662
Swift	3,210	...	4,991	1,050
Butchers	479	...	1	...
Others	10,848	...	11,555	579
<b>Totals</b>	<b>23,265</b>	<b>6</b>	<b>28,700</b>	<b>4,698</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,948	460	1,344	3,587
Kansas	208	...	...	...
Dunn	216	...	...	...
Dold	158	...	672	...
Sunflower	9	...	...	...
Pioneer	...	...	...	...
Excel	478	...	...	...
Others	1,494	...	182	2,521
<b>Totals</b>	<b>4,511</b>	<b>460</b>	<b>2,198</b>	<b>6,108</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,382	389	632	1,433
Wilson	2,371	415	312	3,152
Others	4,122	725	1,072	268
<b>Totals</b>	<b>10,875</b>	<b>1,529</b>	<b>2,016</b>	<b>4,853</b>

\*Do not include 901 cattle, 627 calves, 7,241 hogs and 3,599 sheep direct to packers.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	65	11	...	...
Cudahy	79	...	...	...
Swift	78	...	...	...
Wilson	146	...	...	...
Acme	633	...	...	...
Ideal	719	...	...	...
Atlas	374	...	...	...
Gr. West	637	...	...	...
Machlin	572	5	...	...
Com'l	305	...	...	...
Lucer	300	...	772	...
Clougherty	...	...	396	...
United	496	176	...	...
<b>Totals</b>	<b>5,126</b>	<b>889</b>	<b>1,865</b>	...

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,472	138	1,968	1,890
Swift	2,008	133	1,903	2,533
Cudahy	1,107	110	2,045	812
Wilson	746	...	...	...
Others	7,095	100	1,868	485
<b>Totals</b>	<b>12,428</b>	<b>501</b>	<b>7,814</b>	<b>5,220</b>

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	...	...	...	...
Kahn's	...	...	...	...
Meyer	...	...	...	...
Schlachter	69	131	...	...
Northside	...	...	...	...
Others	4,073	1,374	10,094	606
<b>Totals</b>	<b>4,142</b>	<b>1,505</b>	<b>10,094</b>	<b>666</b>

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	6,500	3,028	6,833	921
Bartusch	1,181	...	...	...
Cudahy	1,032	137	...	553
Rifkin	987	42	...	...
Superior	1,550	...	...	...
Swift	7,585	2,742	20,689	881
Others	2,625	2,261	7,181	...
<b>Totals</b>	<b>21,410</b>	<b>8,180</b>	<b>34,703</b>	<b>2,355</b>

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	2,165	2,017	1,132	10,949
Swift	2,206	1,288	1,063	12,186
Bl. Bon.	576	42	38	...
City	374	...	13	...
Rosenthal	10	1	...	...
<b>Totals</b>	<b>5,331</b>	<b>3,348</b>	<b>2,246</b>	<b>23,135</b>

### TOTAL PACKER PURCHASES

	Week Ended	Prev. Week	Cor.
	May 22	May 15	1953
Cattle	178,726	167,136	155,598
Hogs	217,787	209,786	200,490
Sheep	76,995	84,069	65,328

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, May 21, with comparisons:

	Cattle	Hogs	Sheep
Week to date	296,000	324,000	170,000
Previous week	287,000	343,000	165,000
Same wk. 1953	273,000	326,000	156,000
1954 to date	5,732,000	7,432,000	3,325,000
1953 to date	5,146,000	8,946,000	3,341,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending May 20:

	Cattle	Calves	Hogs	Sheep
Los Ang.	9,200	1,275	1,775	375
N. Portl.	3,025	415	950	1,825
S. Fran.	1,125	125	1,000	2,600

## CORN BELT DIRECT TRADING

Des Moines, May 26—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:  
160-180 lbs. .... \$21.75@24.25  
180-240 lbs. .... 23.50@25.00  
240-300 lbs. .... 21.90@24.75  
300-400 lbs. .... 20.85@23.50  
270-300 lbs. .... 20.00@21.50  
440 lbs. .... 16.25@19.00

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Last week actual
May 20	41,000	36,000
May 21	33,000	35,000
May 22	24,000	23,500
May 24	48,500	36,500
May 25	42,500	41,000
May 26	35,000	42,000

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, May 25, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul  
HOGS (Includes Bulk of Sales):

**BARROWS & GILTS:**  
Choice:  
120-140 lbs. None rec. None rec. None rec. None rec. None rec.  
140-160 lbs. \$26.00-26.75 None rec. None rec. None rec. None rec.  
160-180 lbs. 26.50-26.85 \$24.50-27.25 None rec. \$23.50-25.50 \$26.00-26.50  
180-200 lbs. 26.60-26.85 26.00-27.50 25.50-25.85 25.25-26.00 26.25-26.75  
200-220 lbs. 26.50-26.85 26.00-27.50 25.50-25.85 25.25-26.00 25.50-26.25  
220-240 lbs. 26.25-26.75 25.00-27.25 25.00-25.85 25.25-26.00 26.00-26.90  
240-270 lbs. 25.25-26.35 24.50-25.75 24.00-25.25 23.75-25.50 23.00-25.00  
270-300 lbs. 24.00-25.50 23.00-24.75 None rec. 22.25-24.00 22.00-23.25  
300-330 lbs. None rec. 22.25-23.50 None rec. 20.25-22.75 21.50-22.50  
330-360 lbs. None rec. 21.50-22.50 None rec. 20.25-22.75 20.00-21.50

**Medium:**  
160-220 lbs. None rec. None rec. None rec. 22.00-25.00 None rec.

**SOWS:**  
Choice:  
270-300 lbs. 21.50-21.75 None rec. 21.50-21.75 20.25-23.00 22.50-23.50  
300-330 lbs. 21.50-21.75 22.00-23.00 21.25-21.75 20.25-23.00 22.50-23.50  
330-360 lbs. 21.00-21.75 21.25-22.50 21.00-21.50 20.25-23.00 21.50-22.50  
360-400 lbs. 20.50-21.25 19.75-21.75 20.00-21.00 19.50-20.50 19.00-21.50  
400-450 lbs. 20.00-21.00 19.25-20.25 19.00-20.00 17.50-20.00 17.00-19.75  
450-550 lbs. 19.00-20.25 18.00-19.50 18.50-19.25 17.50-20.00 17.00-19.00

**Medium:**  
250-500 lbs. None rec. None rec. None rec. 16.50-22.50 None rec.

## SLAUGHTER CATTLE & CALVES:

**STEERS:**  
Prime:  
700-900 lbs. 24.50-26.50 None rec. 23.75-25.50 23.25-25.25 24.00-26.00  
900-1100 lbs. 25.00-27.00 24.75-27.50 24.25-26.00 24.00-25.75 24.00-26.00  
1100-1300 lbs. 25.00-27.00 25.50-27.50 24.25-26.00 24.00-25.75 24.00-26.00  
1300-1500 lbs. 24.75-27.00 25.25-27.50 24.25-26.00 24.00-25.75 24.00-25.50

**Choice:**  
700-900 lbs. 21.50-25.00 22.25-24.75 21.50-24.00 21.00-23.75 21.50-24.00  
900-1100 lbs. 22.25-25.00 22.50-25.50 21.75-24.00 21.25-24.00 22.00-24.00  
1100-1300 lbs. 22.25-25.00 22.50-25.50 21.75-24.00 21.25-24.00 22.00-24.00  
1300-1500 lbs. 22.25-25.00 22.50-25.50 21.75-24.00 21.25-24.00 21.50-24.00

**Good:**  
700-900 lbs. 19.50-22.50 19.25-22.50 18.75-21.50 19.00-21.00 19.00-22.00  
900-1100 lbs. 20.00-22.50 19.50-22.50 18.75-21.75 19.25-21.25 19.50-22.00  
1100-1300 lbs. 20.00-22.50 19.75-22.50 19.00-21.75 19.25-21.50 19.50-22.00

**Commercial,**  
all wts. 17.00-20.00 17.00-19.75 16.00-19.00 17.00-19.25 17.00-19.50  
**Utility,**  
all wts. 14.50-17.00 15.00-17.00 13.50-16.00 14.00-17.00 14.50-17.00

**HEIFERS:**  
Prime:  
600-800 lbs. 23.50-25.00 None rec. 23.00-24.25 22.75-24.00 23.00-24.00  
800-1000 lbs. 23.50-25.00 24.00-25.25 23.00-24.50 23.25-24.25 23.00-24.50

**Choice:**  
600-800 lbs. 21.50-23.50 21.50-24.00 19.75-23.00 20.50-23.00 21.50-23.00  
800-1000 lbs. 21.50-23.50 21.75-24.00 20.00-23.00 21.25-23.25 21.50-23.60

**Good:**  
500-700 lbs. 18.50-21.50 19.00-21.75 17.00-20.00 18.50-20.75 19.00-21.50  
700-900 lbs. 18.50-21.50 19.25-21.75 17.25-20.00 18.50-21.25 19.00-21.50

**Commercial,**  
all wts. 16.00-18.50 16.50-19.25 14.50-17.25 16.00-18.50 16.00-19.00  
**Utility,**  
all wts. 13.50-16.00 14.00-16.50 12.50-14.50 13.00-16.00 14.00-16.00

**COWS:**  
**Commercial,**  
all wts. 13.50-15.00 14.00-15.50 13.00-14.50 13.50-14.75 14.00-15.50  
**Utility,**  
all wts. 12.00-13.50 12.25-14.25 11.50-13.00 11.75-13.50 12.00-14.00



## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the USDA Marketing Service)  
For Week Ending May 22, 1964 With Comparisons

**STEERS AND HEIFERS: Carcasses**  
Week ending May 22... 12,155  
Week previous ..... 13,285  
Same week year ago.... 14,708

**COW:**  
Week ending May 22... 1,593  
Week previous ..... 1,392  
Same week year ago.... 1,312

**BULL:**  
Week ending May 22... 510  
Week previous ..... 515  
Same week year ago.... 593

**VEAL:**  
Week ending May 22... 9,781  
Week previous ..... 11,260  
Same week year ago.... 12,782

**LAMB:**  
Week ending May 22... 30,918  
Week previous ..... 28,013  
Same week year ago.... 43,393

**MUTTON:**  
Week ending May 22... 1,080  
Week previous ..... 999  
Same week year ago.... 1,224

**HOG AND PIG:**  
Week ending May 22... 5,008  
Week previous ..... 4,395  
Same week year ago.... 2,674

**PORK CUTS:**  
Week ending May 22... 1,012,688  
Week previous ..... 1,353,663  
Same week year ago.... 135,651

**BEEF CUTS:**  
Week ending May 22... 146,185  
Week previous ..... 167,608  
Same week year ago.... 100,971

**VEAL AND CALF CUTS:**  
Week ending May 22... 6,568  
Week previous ..... 23,673  
Same week year ago.... 8,779

**LAMB AND MUTTON:**  
Week ending May 22... 6,544  
Week previous ..... 2,275  
Same week year ago.... 2,311

### BEEF CURED:

Week ending May 22... ..  
Week previous ..... 8,910  
Same week year ago.... 8,875

**PORK CURED AND SMOKE:**  
Week ending May 22... 332,554  
Week previous ..... 281,831  
Same week year ago.... 423,915

**LARD AND PORK FATS:**  
Week ending May 22... 700  
Week previous ..... 37,900  
Same week year ago.... 16,672

### LOCAL SLAUGHTER

**CATTLE:**  
Week ending May 22... 11,068  
Week previous ..... 10,887  
Same week year ago.... 8,526

**CALVES:**  
Week ending May 22... 15,420  
Week previous ..... 15,090  
Same week year ago.... 7,783

**HOGS:**  
Week ending May 22... 38,190  
Week previous ..... 37,114  
Same week year ago.... 36,514

**SHEEP:**  
Week ending May 22... 37,826  
Week previous ..... 42,576  
Same week year ago.... 30,607

### COUNTRY DRESSED MEATS

**VEAL:**  
Week ending May 22... ..  
Week previous .....  
Same week year ago.... 4,911

**HOGS:**  
Week ending May 22... ..  
Week previous .....  
Same week year ago.... 9

**LAMB AND MUTTON:**  
Week ending May 22... ..  
Week previous .....  
Same week year ago.... 94

## WEEKLY INSPECTED SLAUGHTER

Slughter at major centers during the week ending May 22, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup> .....	12,425	12,545	40,296	43,803
Baltimore, Philadelphia .....	7,671	1,341	21,868	1,059
Cincinnati, Cleveland, Detroit, .....	16,535	7,488	58,292	8,520
Indianapolis .....	27,633	6,517	49,358	5,840
Chicago Area .....	32,066	24,901	73,071	7,728
St. Paul-Wis. Areas <sup>2</sup> .....	15,313	8,867	55,418	8,907
St. Louis Area <sup>3</sup> .....	11,277	11	18,820	8,423
Sioux City .....	32,093	1,185	41,611	14,806
Omaha Area .....	15,152	3,500	19,792	8,866
Kansas City .....	24,097	10,661	200,421	24,896
Iowa-So. Minnesota <sup>4</sup> .....	10,403	12,706	36,254	Available
Louisville, Evansville, Nashville, .....	8,810	5,618	15,494	.....
Memphis .....	17,867	4,226	32,572	19,307
Georgia-Alabama Areas <sup>5</sup> .....	21,065	9,220	13,106	29,232
St. Joseph, Wichita, Oklahoma .....	14,325	1,063	10,408	10,312
City .....	2,600	24,577	36,023	.....
Ft. Worth, Dallas, San Antonio, .....	6,783	524	7,676	3,853
Denver, Ogden, Salt Lake City .....	298,909	112,963	719,024	231,405
Los Angeles, San Francisco Areas <sup>6</sup> .....	296,674	103,283	686,378	240,108
Portland, Seattle, Spokane .....	267,263	94,280	694,688	209,169
Grand Total .....				
Total previous week .....				
Total same week 1963 .....				

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>5</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama; and Jacksonville, Florida during the week ended May 22:

	Cattle	Calves	Hog
Week ended May 22 .....	3,159	2,083	5,933
Week previous (five years) .....	3,948	2,063	8,747
Corresponding week last year .....	3,202	1,902	5,759

## CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$4.50; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.00; additional words, 20c each. Count

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Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

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PLEASE REMIT WITH ORDER.

### POSITION WANTED

#### MEAT BUYER-MARKET MANAGER

Chains, super markets. Meat expert. Will relocate. Excellent references. W-185, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER or SUPERINTENDENT:** Experienced, large and small plants, practical, efficient. Slaughtering, cutting, curing, sausage, canning, rendering, etc. Excellent references. W-122, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER or SUPERINTENDENT:** Successful in operating large and medium plants. Expert in pork operation, canning, sausage, curing and rendering. Excellent record. W-221, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PRACTICAL SUPERINTENDENT:** Extensive experience in all meat packing operations, including labor relations. Cost, yield conscious. W-235, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PORK SUPERINTENDENT:** Practical application of full knowledge of all pork operations. Excellent background and references. W-236, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### SAUSAGE SUPERVISOR

Experienced aggressive man wanted for responsible position which may lead to sales manager's job. The company is one of the most progressive in the east, employing 1100 employees and 48 salesmen. Must have proven sales record handling independent and chain trade. Reply in confidence giving complete details. W-240, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

### HELP WANTED

#### SALESMAN

Nationally known company with well-established business in meat and sausage packaging material wants an experienced salesman to handle their sales in Ohio and adjacent territory, with headquarters possibly in Cleveland, Ohio. This is a first class business connection and the sales possibilities and remuneration will attract a high caliber man. The job consists of handling the present volume business and further building the territory for future sales possibilities. Successful sales experience to meat packers and sausage manufacturers essential. Reply in confidence giving complete details regarding experience, age, etc. Address

W-199, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

**MANAGER WANTED:** For old established U. S. Government inspected packing plant in large city in Texas. Beef and pork, smoked meats, sausage, etc. Must have experience in beef and be able to supervise cattle and hog buying, also control pork and processing departments. Good salary. Replies will be treated confidentially. Give age and record of experience since leaving school. W-238, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**DISTRICT MANAGER:** Wanted by well known midwestern packer for Newark New Jersey area. Duties consist of handling present accounts, increasing volume and supervising small office and three or more retail salesmen. Want top flight man with good background and references. No traveling required. W-237, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### SAUSAGE MAKER

Top experienced man to manufacture a complete line of strictly Kosher meat products. State salary expected and enclose references from previous employment. W-198, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

**SALES REPRESENTATIVE:** 2-complete line of Seasonings, Spices-Cures-Binders and Specialties. Experienced in Meat and or other Food Processing Field essential. Southern and other territories open. Write for details. W-210, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

**TIME STUDY ENGINEER:** Experienced in full meat line. To oversee incentive program now in operation, make time studies and yield tests on new items, assist plant superintendent. For medium sized plant in New York state. Write to Box W-216, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SEASONING SALESMAN:** Have an excellent home for a man to cover the southeastern territory consisting of Florida, the Carolinas, Georgia and Alabama. Knowledge of sausage manufacturing and curing process very essential. All replies will be kept in strict confidence. Meat Industry Suppliers, 4432 S. Ashland Ave., Chicago 9, Ill.

**WANTED:** Working sausage maker. Must know full operations. Good pay for the right man. BOHMANN MEAT PRODUCTS INC., Richland Center, Wisconsin.

**MIDWEST PACKER:** Is seeking the services of a beef manager to handle small beef slaughtering operations in midwest territory. W-225, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALES MANAGER:** Wanted to take charge of large sales force in the middle west. One with following preferred. W-224, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SMALL STOCK MAN:** Packer is seeking the services of a good, able small stock man for midwest packing plant. W-224, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.



# CLASSIFIED ADVERTISING

## PLANTS FOR SALE

### FOR QUICK SALE

#### MODERN PLANT, SAUSAGE MANUFACTURE and SLAUGHTER HOUSE

In excellent condition. Several acres of land, best of equipment, including six delivery trucks and several routes and five cooling rooms. Approximately 15,000 sq. ft. Located in southern Wisconsin. Owner wants to retire and will sell entire plant and equipment for less than replacement cost of equipment alone. Terms available. For more information contact

#### UNITED REAL ESTATE CORP.

1212 E. Washington Ave., Madison, Wisconsin  
Phone: 6-8391

MODERN PLANT: Completely equipped for wholesale and retail meats, poultry, dairy products, frozen foods. Large cooler, 24 x 25—freezer 16 x 10. Ideal location. Must sell due to illness. FS-230, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

FOR SALE: In Colorado: Slaughtering plant, thirty beef or one hundred sheep or hogs daily, modern killing and rendering machinery and feed lots in connection; doing a good business in city of sixty thousand. FS-229, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOTEL SUPPLY HOUSE, Los Angeles, California. Established 20 years, 2 1/2 million dollars yearly. Owner wishes to retire. This is an exceptional deal. Only those financially able need inquire. Real Estate not involved. Long term lease available, \$500 monthly. FS-228, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE FACTORY: Located in Texas area. One million population within fifty miles. Rapidly expanding market. Reason for selling—health. FS-239, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE KITCHEN-STORE-HOUSE: Furnished, equipped. Suitable for delicatessen. On busy Nebraska avenue. Owner, WM. HERRMAN, 8610 Nebraska Ave., Tampa, Florida.

## EQUIPMENT FOR SALE

3002 Buffalo Silent Cutter, 25 hp motor, Perfect \$890.00; 4002 Randall Mixer, 5 hp motor, 6 months old, \$850.00; 24"x12" Condenser, never uncured, \$1150.00; Baker 7 ton Ice Machine, used 60 days, \$575.00; 256 Enterprise Grinder, 5 hp motor, 6" plate, New, \$490.00; Fat Curer, New, \$235.00; Frozen Meat Slicer 10,000 lbs. per hour, Perfect, 1,000 Stainless 8 prong Bacon Hangers, very good, \$21 ea.; Globe #1128, 30"x4" Grindstone, New \$165.00; 266B Buffalo Grinder, 20 hp motor, like new, \$975.00; (5) Clark Lift Jacks, new, \$29.00 ea.; Globe #2979, Stick Washer, new, \$750.00.

FS-220, THE NATIONAL PROVISIONER  
15 W. Huron St., Chicago 10, Ill.



### ANDERSON EXPELLERS

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We Rent Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penna.

ONE MODEL No. 4A John E. Smith Sons Standard Mixer, 1000# capacity, complete with 10 HP. motor, 3 phase, 60 cycle, 220 volts. In good condition, with new paddle gears. Price \$700.00. F.O.B. The J. Fred Schmidt Packing Company, Columbus, Ohio.

ANCO No. 614: 300 ton, electrically driven Hydraulic Press, excellent condition, in operation now. Price \$2,850.00. Tucson Tallow Company, Inc., Rt. 9, Box 580A, Tucson, Arizona.

FOR SALE: 1952 two-ton Dodge truck, good insulated body, new motor, box inside 9 1/2' x 7'. \$1900.00. KEARNEY PACKING CO., Kearney, Nebraska, Phone 34501.

AUTOMATIC BACON WRAPPER FOR SALE: Like new. Used only one year. Write or phone, L. W. Faulkner, 1724 W. Estes Ave., Chicago, Ill. Phone Hollycourt 5-4668.

## EQUIPMENT FOR SALE

BUFFALO MIXER: One mixer, 1000# capacity, 24-A with 10 H.P. motor. In excellent condition. UNITED BUTCHERS' SUPPLY, 509 Monroe St., Toledo, Ohio.

BOILER: One 40 H.P. Cleaver Brooks 1947 High Pressure oil burning boiler. In excellent condition. ANTON BARTOL, Route 3, Fort Atkinson, Wisconsin. Phone 1030 W.

MIXER FOR SALE: One Model No. 3, Buffalo mixer complete with H.P. motor, 3 phase, 60 cycle, 220 volts. Reasonable. FS-208, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## EQUIPMENT WANTED

WANTED: USED VOTATOR. State size, age, condition, price, etc. to Box W-226, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: 1000 ton curb presses lard roll, filter press and cooker. Mitts & Merrill Hog. Contact Box EW-36, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

## MISCELLANEOUS

WANTED TO BUY: Fowl hearts, gizzards and stock yards by-products. NORTHWOOD FUR FARM, CARY, ILL.

## BUSINESS OPPORTUNITIES

D. H. NELSON, PH.D. CONSULTANT, meat packing technology. 24 years' experience with control, laboratory, curing, rendering, processing, sausage. 157 DIVISION ST., Madison, Wis.

Man with 25 years' beef operations experience. also Owner-Manager experience, interested in profit sharing contract or any business opportunity connected with meat. Available June 1st. W-209, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## MEAT SAMPLING KNIVES

Folding pocket knife for gift and advertising use. Stainless steel blade five inches long. Imitation ivory handle imprinted with your name—\$1.75 each. Write for catalog.

LOUIS M. GERSON CO.

58 Deering Road Mattapan 26, Mass.

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WITH GROWING PROBABILITY INCREASING CURRENCY FREEDOM AND HOPES EARLY RESUMPTION PRIVATE TRADE PROVISIONS AND CANNED GOODS, CANADA/U.S.-U.K./EUROPE. U.K. FOOD TRADE EXECUTIVE, WELL KNOWN EASTCOAST WITH LONG EXPERIENCE, INCLUDING DIRECTORSHIP PUBLIC COMPANY AND MANY YEARS OWN BUSINESS. SHORTLY EMIGRATING CANADA OR U.S. SEEKS IMMEDIATE APPOINTMENT, CANADIAN OR U.S. PACKERS OR EXPORT HOUSE WHERE UNEXCELLED PERSONAL CONNECTIONS THROUGHOUT U.K. AND EUROPE CAN BE UTILIZED FROM THE "FIRST BELL."

W-234, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

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# BARLIANT'S



## WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly

## ATTENTION PLANT LIQUIDATION SALE PARIS PROVISION CO. PARIS, ILLINOIS

Watch for our announcement giving date of sale. This will be a complete liquidation of all equipment, Hog & Beef Kill Floor, Rendering, Edible & Inedible, Lard Line, including Votator & Filling, Bacon Line with Bacon Former, Heavy Duty Slicer, etc., Scales, Pans, Platform, Track and Stock, Refrigeration, Boilers, Office and Maintenance Equipment. Everything is to be sold, lowest prices for quick liquidation.

### Rendering Equipment

7277—HYDRAULIC PRESS: Anco, 600 ton with Pump, used 1 yr. .... \$4750.00  
7239—HYDRAULIC PRESS: French Oil, 150 ton with Union Steam Pump ..... 1750.00  
7197—HOG: Boss #26, 12 1/2" x 14 1/2" opening, 25 HP. mtr. & str. .... 1475.00  
7255—EXPELLER: Anderson, Rex Lion, ser. #4113, 15 HP. mtr., used very little ..... 4500.00  
7260—HAMMERMILL: Williams, mdl. Q176, 13 V-belt drive, 40 HP. mtr. .... 850.00  
7275—COOKER: Anco 4'6" x 10', jacketed with #3 drive, 25 HP. mtr. .... 2750.00  
7231—COOKERS: (4) Jordan, 56" wide, 64" deep, 10' high, stainless steel inside, double hinge doors, like new ..... 500.00  
7254—LARD COOLER: E. Smith, jacketed agitator & scraper, 40" dia. x 42" deep ..... 225.00  
7253—CURING VATS: (75), hardwood, 1500# ..... Bids requested  
7179—TANK CHARGING TRUCKS: (2) Globe #7254, 36" iron wheels ..... ea. 50.00  
7276—RENDERING LAYOUT: consisting of: 1—Bajak Cooker #4717, 11'10" x 4' dia., complete with mtr., with 300 ton Hydraulic Press, Dunning & Boschart, complete ..... 3500.00

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6947—BEEF HOIST: Le Feill, mdl. #1005-10, double action type, 30' chain, 2000# cap., 68 rpm., 5 HP. gear head mtr. New, never used ..... \$ 850.00  
6974—BEEF DROPPER: Anco #979, hydraulic with #82 dropper hook & guide, New in original crate ..... 500.00

### Sausage Room Equipment

7233—SAUSAGE MIXER: Buffalo #3, with mtr. .... \$ 850.00  
5886—MIXER: Buffalo #1, 300# cap. belt drive ..... 275.00  
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7244—HOY LOAF MOLDS: (190) Globe #5-S, stainless steel, with ends. New, never used ..... ea. 4.90  
6618—HOY LOAF MOLDS: (7) Globe #6-S, stainless steel, with spring covers, excel. cond. .... ea. 6.50

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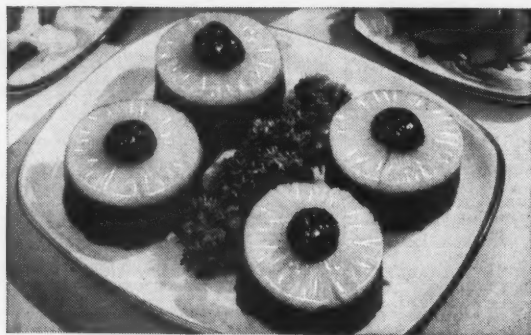
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